

# HARVEST DINNER

at Cass House Cayucos *featuring* Tablas Creek

OCTOBER 19, 2018

6-10pm | \$150 | 222 NORTH OCEAN AVE. CAYUCOS, CA

Please join us for an enchanting evening on the Historic Cass House Cayucos property to celebrate the Paso Robles Harvest Wine Weekend. We will present a four course menu composed of local, seasonal ingredients inspired by the French Rhone varietals and terrior of Tablas Creek.

The menu, while inspired by France, showcases the Central Coast's harvest while uniquely pairing each course with a Tablas Creek wine, all accentuated by our wood-burning grill and oven.

This special Harvest Dinner will be the public debut of Tablas Creek's flagship wines from the 2016 vintage: Esprit de Tablas and Esprit de Tablas Blanc.

## Table d'hôte

*pan au lait*

rosemary, sea salt, butter

### **Vermentino 2017**

*gougère au crabe et tomate verte*

rock crab, green tomato, meyer lemon, braeburn apple, pepper cress

### **Espirit de Tablas Blanc 2016**

*ratatouille*

roasted peppers, heirloom eggplant, zucchini, fromage blanc, olive oil

### **Espirit de Tablas Rouge 2016**

*tartare d'agneau*

estate lamb, fennel seed cracker, beets, sesame, wheat berry, labneh

### **Syrah 2014**

*boeuf et sauce bordelaise*

pommes duchess, smoked tomato, fried onion, beef glacé

*chocolat et noisette*

dark chocolate, toasted meringue, hazelnut

**THIS MENU IS LIKELY TO EVOLVE BASED ON SEASONAL INSPIRATION AS  
PRODUCE ON THE CENTRAL COAST CHANGES LEADING UP TO THE DINNER**