



Tablas Creek Wine Dinner

With Senior Assistant Winemaker Chelsea Franchi

January 29, 2020

first.

sea scallop crudo, seka hills olive oil,
sturgeon caviar, black persian lime, pear granita
Tablas Creek Picardan 2018

second.

sous vide spanish octopus, castelvetrano tapenade,
sweet corn risotto, taos teenie greenie micro basil
Tablas Creek Vermentino 2018

third.

acorn fed iberico pork loin, stone ground brie grits,
roasted delicata squash, pine nut butter
Tablas Creek Esprit de Tablas Blanc 2015

fourth.

domestic wagyu tongue, smoked parsnip puree,
grilled lobster mushrooms
Tablas Creek Cunoise 2017

fifth.

duck leg confit, black olive sauce,
calabrian chile crème fraiche
Tablas Creek Esprit de Tablas Red 2016

sixth.

a sweet finish from our Pastry Chef Michelle Myers