

Walk about Wine Dinner at Decoy Dockside in San Marcos

July 19th, 2018

\$75/person

(not including tax and gratuity)

Guests can make a reservation any time between 5:00 and 8:30 and will receive the following menu matched with these Tablas Creek wines.

Citrus Olive Oil Poached Halibut
- spicy prawns, escarole, fingerling chip, pickled melon -
2016 Cotes de Tablas Blanc, Paso Robles

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Porchetta  
*- caramelized fennel, swiss chard, central coast plums-*  
*2015 Patelin de Tablas, Paso Robles*

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Braised Lamb Shank
- sweet potato, quince, Romanesco-
2015 Esprit de Tablas, Paso Robles

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Goat Cheese Panna Cotta  
*- compressed watermelon, raspberry, coconut powder, rosemary shortbread-*

Reservations can be made by phone 760.653.3230 or through Open Table