

Hors D'oeuvres

2018 Patelin de Tablas Blanc

Pastrami Cured Lamb, Tarragon Mustard, Pickled Carrot, Pink Peppercorn

Lemongrass Skewered Lamb, Peanuts, Lime, Ginger

Lamb Prosciutto, Compressed Honeydew with Mint, Calabrian Chili, Cucumber

Dolmade of Lamb, Pine Nuts and Golden Raisins

First Course

2017 Cotes de Tablas Blanc

Mushroom Consommé, Lamb Meatball, Chestnut Dumpling, Kale Pistou

Second Course

2017 Patelin de Tablas

Grilled Lamb Merguez with a Salad of Israeli Couscous, Roasted Peppers,
Pistachios and Apricot Vinaigrette

Intermezzo

Gelée of Patelin de Tablas Blanc

Third Course

2017 Esprit de Tablas

Sardinian Saffron Gnocchi, Chickpeas, Red Wine Braised Lamb,
Fennel, Ricotta Salata

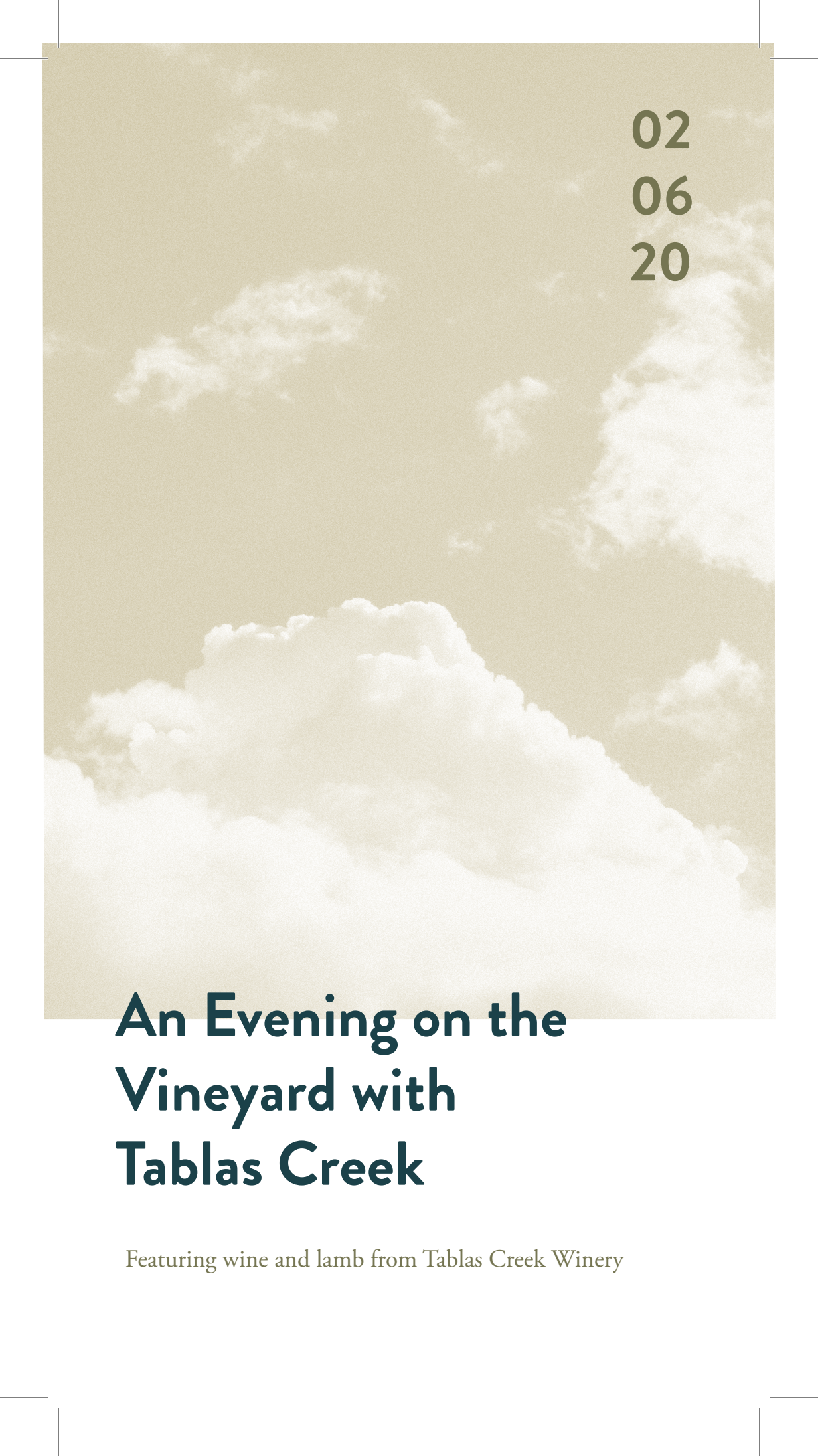
Fourth Course

2014 Vin de Paille Sacrerouge

Pear and Goat Cheese Tart, Smokey Walnut Anglaise, Sherry Vinegar Caramel



The lamb featured on this menu came directly from Tablas Creek Winery



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An Evening on the Vineyard with Tablas Creek

Featuring wine and lamb from Tablas Creek Winery