

# Wine Dinner at The Padre Hotel

December 19<sup>th</sup>, 2018  
\$110/person  
(not including tax and gratuity)

## *HORS D'OEUVRES*

Picpoul Blanc

Mousse of smoked trout and green apple on fennel seed lavash with jicama

## *FIRST COURSE*

Patelin de Tablas Blanc

Roasted carrots, parsnips, salsify and turnips with honey blue cheese emulsion, baby kale and walnuts

## *SECOND COURSE*

Patelin de Tablas

Kurobuta pork belly with grilled eggplant caponata and pine nuts

## *THIRD COURSE*

Espirit de Tablas & 2007 Espirit de Beaucastel

Pheasant and wild mushroom pot pie with celery root puree and pheasant demi-glace

## *FOURTH COURSE*

Vin de Paille

Sticky toffee pudding with orange ginger ice cream and cardamom pecan brittle