
PARKERS' EXECUTIVE CHEF EDDIE JOBIN, JR.

FEATURES

**TABLAS
CREEK
VINEYARD**

• THURSDAY • SEPTEMBER 28, 2017 • 6:30 PM •

POACHED CALIFORNIA SPOT PRAWN

Grilled Seasonal Pear, Little Gem Butter Lettuce

Vermentino

Adelaida District, Paso Robles, 2016

AGED WHITE CHEDDAR EN CROUTE

In-House Made Apricot Jam, Sweet and Spicy Pecans

Côtes de Tablas Blanc

Adelaida District, Paso Robles, 2015

PORCHETTA

Fennel Confit, Orange, Late Season Tomato

Esprit Blanc de Tablas

Adelaida District, Paso Robles, 2014

ROASTED BLOCK ISLAND SWORDFISH

Olive Provençal, Pappardelle

Côtes de Tablas

Adelaida District, Paso Robles, 2015

COCOA RUBBED BISON

Yukon Potato Croquette, Fig Coulis

Esprit de Tablas

Paso Robles, 2013

HOUSE MADE CHURRO

Chocolate Mole Sauce

Vin de Paille Sacrèrouge

Adelaida District, Paso Robles, 2014

Make your reservation today! Limited seating is available.

Wine Dinner \$110.00 per person (includes tax and gratuity).

CHEF EDDIE JOBIN, JR.

AND

JASON HAAS, TABLAS CREEK VINEYARD

Executive Chef Eddie Jobin is no stranger to Parkers' Restaurant & Bar; he served as sous chef in the same kitchen from 2013 to 2015, only leaving to open Countyline Tavern - another one of Select Restaurant's premier dining destinations in Chicagoland.

It was 2015 and Jobin held the position of executive chef at Countyline Tavern for close to two years before returning home. Prior to accepting the sous chef position at Parkers', Jobin led the kitchen at Gardina's - an intimate bar and café in Oshkosh, Wisconsin from 2011 to 2013.

From 2009 to 2011, he lived in Michigan attending the Baker College of Muskegon, The Culinary Institute of Michigan, and working at Reserve Wine Bar in Grand Rapids. In 2011, he added a bachelor's degree in food and beverage management from Baker to his associate's degree from Johnson & Wales University in Charlotte, NC.

In addition to an education and experience in culinary arts, Jobin is the recipient of both team and individual accolades from the American Culinary Federation - holding silver and bronze medals from competitions held in 2010, 2011, 2013 and 2014,

Cheers!

- Parkers' Restaurant and Bar Staff

Jason Haas, son of Robert Haas; founder of Tablas Creek Vineyard and renowned importer, learned the wine business at an early age, accompanying his family on yearly European wine-buying trips and spending two summers working at Château de Beaucastel.

After obtaining a Master's Degree in Archaeology from Cornell and spending a four-year stint managing a tech company in Washington, D.C., Jason moved to California to join Tablas Creek in April of 2002. At Tablas Creek, he oversees the business operations, is a member of the winemaking committee and directs the vineyard's local and national marketing efforts.

In addition to his work at Tablas Creek, he is Chairman of the Board of Directors of the Paso Robles Wine Country Alliance, a past president of the Rhone Rangers, and a former board member of the Family Winemakers of California. His writing has been published in Wine Business Monthly, Wines & Vines, Wine Industry Network and Zester Daily, and he is the principal author of the Tablas Creek blog, which has been a finalist at the Wine Blog Awards for Best Winery Blog seven times since 2008, winning in 2008 and 2011.

In recognition of his contributions to the Paso Robles wine community, he was voted by his peers 2015 Paso Robles Wine Country Wine Industry Person of the Year.

- Jason Haas - Tablas Creek Vineyard