

Tablas Creek Wine Dinner at State Capital Kitchen

September 26th, 2018

5 Courses + 5 Wines
\$135/person
(all-inclusive of tax & gratuity)

Grilled Red Endive, Monte Enebro, Nasturtium, Stone Fruit
2017 Patelin de Tablas Rosé, Adelaida District Paso Robles

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Seared Scallop with Foie Gras Ravioli, Pea Purée  
*2015 Esprit de Tablas Blanc, Paso Robles*

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Cured Sturgeon Salad with Sea Beans, Asian Pear, Whipped Hibiscus
2017 Patelin de Tablas Blanc, Adelaida District, Paso Robles

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Mushroom Spoon Bread with Veal Loin, Caper Caramel  
*2015 Esprit de Tablas, Paso Robles*

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Lamb Loin and Lamb Shank with Roasted Cauliflower, Pistachios,
Parsley Purée
- 2015 Chateau de Beaucastel Coudoulet, Chateauneuf-du-Pape

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Reservations only
Call (505) 467-8237