



Dinner with Darren Delmore



Tuesday, October 2, 2018

6:30 pm

Fallen goat cheese soufflé with Hamachi crudo, extra virgin olive oil and a salpicon of avocado, canary melon and red onion.

*2016 Tablas Creek "Patelin de Tablas" Blanc,  
Paso Robles*

Littleneck clam risotto with sea beans, nectarine broth and candied lemon.

*2016 Tablas Creek Vermentino, Adelaida District,  
Paso Robles*

Cocoa-fried quail, stuffed with brined pork belly and croutons and served over leeks and prunes.

*2015 Tablas Creek "Patelin de Tablas" Rouge,  
Paso Robles*

Grilled beef tenderloin with chocolate-garlic ganache. Served with a potato-mushroom terrine and creamed mizuna.

*2016 Tablas Creek Mourvedre,  
Paso Robles*

A little something sweet for dessert

\$115 inclusive of tax and tip

