

# Tablas Creek Wine Dinner

At

## Juliette

### Amuse Bouche

*2018 Patelin de Tablas Rosé*

Cured Ocean trout, Snap peas, crème fraiche, crostini

### First Course

*2017 Patelin de Tablas Blanc*

Hamchi Crudo

Marinated pearl onion, citrus, baby heirloom tomatoe, crispy quinoa

### Second Course

*2016 Mourvedre*

Grilled Hanger Steak

Roasted toy box summer squash, petite hearts, red wine

### Third Course

*2016 Esprit de Tablas*

Roasted Duck Breast

Charred kohlrabi, braised kohlrabi greens, roasted chicken stock and dried cherry reduction

### Fourth Course

Seasonal Sorbet with cookie

