

Tablas Creek Wine Dinner

At

Jujube

Amuse Bouche

2017 Patelin de Tablas Blanc

Shaved musk melon- poached leeks, feta cheese, mint

First Course

2016 Cotes de Tablas Blanc

Stir-fried local white shrimp- garlic, scallion, lemongrass, cilantro, butter

Second Course

2018 Patelin de Tablas Rosé

Steamed Lotus leaf wrapped sticky rice- candied pork belly, shiitake mushrooms

Third Course

2016 Patelin de Tablas

BBQ Chicken- Shanghai-style eggplant

Fourth Course

2015 Cotes de Tablas

Soy-braised lamb- grilled oyster mushrooms, zucchini puree

