



Trelio Wine Dinner Featuring Tablas Creek Vineyard

MENU

Selection House Made Pates and Cheeses from Rocky Oaks Goat Creamery, House Made Bread and Crackers - *Patelin de Tablas, Rose, Paso Robles, 2018*

Vadouvan Shellfish Stew with Apple Wood Smoked Bamboo Rice - Cotes de Tablas, Blanc, Adelaida District, 2018

Roasted Hen of the Woods Mushroom and Arugula Salad, Shaved Pecorino and Cured Egg Yolk, Lemon-Green Pepper Corn Vinaigrette, Spruce Aioli - Patelin de Tablas, Red Blend, Paso Robles, 2017

Braised Lamb Belly, Sweet Potato Gnocchi, Mint Pesto - Cotes de Tablas, Red Blend, Adelaida District, 2017

Sticky Toffee Pudding with Creme Fraiche Ice Cream