



Wine Dinner
Thursday, January 31st, 2019
6:00 PM



Passed Hors d'Oeuvres

Beef Carpaccio, Arugula Pesto on Focaccia Crostone
Mini Lobster Roll
Petite Shrimp Tostadas
~Wild Mushroom, Goat Cheese Bruschetta, Balsamic
Reduction
Patelin de Tablas Rose, Paso Robles, 2017



First Course

Seared Scallops, Heirloom Carrot Puree, Brussels
sprouts Leaves, Apple Wood Smoked Bacon, Honey
foam
Vermentino, Adelaida District, Paso Robles, 2017



Second Course

Wild Mushroom Risotto, Grana Padano, Crispy Sweet
Bread, Seared Foie Gras
Patelin de Tablas Blanc, Paso Robles, 2017



Third Course

“Coq au Vin” Braised All Natural Chicken Leg and
Thigh, Potato Fondant, Heirloom Baby Carrot, Pearl
Onion, King Trumpet Mushroom, Nueskes Bacon
Lardon, Red Wine Jus
Esprit de Tablas, Adelaida District, Paso Robles, 2016



California Cheese Plate

Humboldt fog goat cheese, Honey Comb, organic Baby
green, grilled Country bred
Patelin de Tablas, Paso Robles, 2016



Espresso & Mignardise
Digestif



Executive Chef Julien Bontron

\$125 per person
plus sales tax & 18% gratuity