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We are proud to have Tablas Creek Brand Ambassador Darren Delmore here to speak at this event

• *Reception* •

TRAY PASSED PROSCIUTTO E MELONE

'21 Patelin de Tablas Rose

A pretty light peach color. On the nose, explosive aromatics of pink grapefruit, fresh nectarine, cherry blossom, and chalky minerals. The mouth is lovely and lively like the nose, with flavors of yellow raspberry and peach juice, vibrant acids, and a mouth-watering finish with notes of passion fruit and white flowers. Electric.

• *First Course* •

BURRATA W/ HEIRLOOM TOMATOES, BASIL, OLIVE OIL, AND ITALIAN TOAST

'21 Patelin de Tablas Blanc

A lovely floral, fruity, buttery nose, orange blossom and white peach, Viognier in full evidence. Good balance on the mouth, with Grenache Blanc coming to the fore with flavors of pineapple and preserved lemon and good acids coming out on the peachy finish. Charming and fresh, intense yet clean.

• *Second Course* •

BLANCHED OCTOPUS, CACIO E PEPE CREAM, FRIED CARROTS

'20 Grenache Noir

A lovely garnet color. On the nose, luscious red cherry and wild strawberry fruit, given depth by a spicy brambly character and an exotic Chinese five spice note. The mouth shows cassis and fresh cherry fruit, lively acids, and a finish of sweet red licorice, star anise, and Grenache's signature youthful tannins.

• *Main Course* •

PAN SEARED AUSTRALIAN LAMB LOLLIPOPS, RED WINE REDUCTION, ROSEMARY POTATO

'19 Esprit de Tablas Rouge

An intense Mourvèdre nose of spiced plum, sarsaparilla, loamy earth, and new leather. The palate is mouth-coating with flavors of black cherry, teriyaki marinade, baker's chocolate and iron. The long, richly tannic finish promises more rewards to come with cellar aging, and leaves lingering flavors of plum skin and roasted meats

• *Dessert* •

PIAVE CHEESE, SLICED STRAWBERRIES, ALMONDS, HONEY

'18 Vin De Paille Roussanne

The 2018 Vin de Paille has a beautiful nose of ripe apricots, sweet grain, maple syrup, and lavender. The palate is sweet and luscious, with flavors of yellow raspberry, butterscotch, and marmalade, balanced by vibrant acids that linger on the long, clean, juicy lemon drop finish. We expect it to age gracefully in bottle for a decade or more.



145 per guest (tax & gratuity included)
August 23, 2022 beginning at 6:30pm - Only 36 seats available!

