

Tablas Creek Wine Dinner 2025

Passed App

Bakers Bacon & Fuji Apple-Sage Butter Galette

Spring julienne slaw, Whipped Brie, Honeycomb Candy

First Course

Loaded Sticky Rib

Lemongrass, Orange Blossom, and Honeycomb marinated, Savory Custard of Apricot, Citrus, and Green Herbs, Crusted with Roasted Caramel Nuts

Second Course

Cedar-Plank Smoked Sonoma Duck Breast

Savory Bread Pudding, Rose Nectarine Emulsion, Cashew Jasmine Emulsion, Salted Watermelon & Yellow Raspberry Relish, Strawberry Crisp

Intermezzo

Lemon-Rose Sorbetto

Lime Infused Pop Rocks

Third Course

Truffle House Mojo Filet Mignon

Teriyaki Glaze, Black Fruit Coulis, Sarsaparilla Smoky Oolong Jus, Truffle Potatoes Pave, Togarashi Asparagus

Fourth Course

Strawberry-Blood Orange Shortcake

Cultured Butter Biscuit, Whipped Custard, Pistachio Ice Cream, Candied Orange, Limited Edition Glazed Strawberries, Fruity Pebbles