



October 14th, 2026

Reception

Tray Passed Hors d'Oeuvres
Patelin de Tablas Rosé, Paso Robles, 2025

First Course

Pan Roasted King Salmon
celery root purée, confit leeks, sorrel beurre blanc
Côtes de Tablas Blanc, Adelaida District, 2023

Second Course

Wild Mushroom Pappardelle
cognac cream, parmigiano-reggiano, crispy sage
Esprit de Tablas Blanc, Adelaida District, 2022

Third Course

Red Wine Braised Lamb Shank
yukon gold potato purée, roasted baby carrots, cipollini onion,
rosemary jus
Esprit de Tablas Rouge, Adelaida District, 2022

Fourth Course

Dark Chocolate Crèmeux & Point Reyes Blue Cheese
blackberry, toasted hazelnut, sea salt crisp
Tablas Creek Syrah, Adelaida District, 2022

\$135pp + tax and gratuity