

***Tablas Creek Wine Dinner***

***May 22, 2018***

***5:30 p.m.***

**Hors d'oeuvres:**

Asparagus and prosciutto toast, parmesan, agramato  
Scallop crudo, citrus, toasted pistachio, tomato  
Cumin-roasted pork, caper-salsa verde, pickled onion, tostada  
*2017 Patelin de Tablas Rosé, Paso Robles*

**Dinner:**

Grilled stone fruit  
house ricotta, mustard greens, toast point  
*2016 Côtes de Tablas Blanc, Adelaida District, Paso Robles*

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Pacific halibut  
warm beets, blood orange, sherry vinaigrette  
*2015 Esprit de Tablas Blanc, Adelaida District, Paso Robles*

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Zaatar spiced lamb loin  
pistachio-scallion puree, heirloom tomato confit  
*2016 Côtes de Tablas, Adelaida District, Paso Robles*

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Snake river farms NY strip  
poblano chili-corn, California asparagus, chimichurri  
*2015 Esprit de Tablas, Adelaida District, Paso Robles*

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Chocolate mousse  
strawberry curd, wild flowers, freeze dried raspberries  
*2014 Vin de Paille Sacrée, Adelaida District, Paso Robles*

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\$125pp; for reservations call 800.223.3309

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