



Artisan Monday Night Supper ~ Tablas Creek Vineyard January 26, 2009

Goat Butter Brioche, Quiche, Pissaladière

Fritto Misto, rock shrimp, scallops, calamari, fennel, sage, baby escarole

Tablas Creek, Vermentino, 2006

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Roast Organic Chicken, lemon, rosemary, shallot jus

Bacon Braised Brussels Sprouts, brown butter, thyme, field spinach

Pan Fried Crushed Potatoes, soft herbs

Winter Mushroom Gratin, local sheep's milk cheese

Tablas Creek, Cunoise, 2006

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Windrose Farm Apple Desserts, peanut butter cookies, vanilla bean sherbet

Tablas Creek, Grenache Blanc/Viognier/Roussanne/Marsanne "Vin de Paille", 2006

\$34 per person

\$15 additional for above paired wines

no substitutions please

for reservations call Artisan at 805.237.8084 or [click here](#) for online reservations