



ENO Announces Two Incredible Wine Events  
Featuring Jason Haas of Tablas Creek Vineyard

Wednesday, March 25, 6:30 PM, \$20 per person  
A Casual Tasting Of Five Current Vintage Wines in The Wine Cellar.

Wednesday, March 25, 8 PM, \$85 per person  
An Intimate Six Course, Six Wine Tablas Creek Dinner

*A little about the winery...*

*Tablas Creek Vineyard is firmly rooted in France's Rhone region and a present and future that are being fully expressed in the Central Coast of California. The Perrins of Chateau de Beaucastel and Robert Haas of Vineyard Brands joined together to bring the vision of Tablas Creek Vineyard to life. In a nutshell...*

- *8 principal varietals of the Southern Rhone Valley: imported from Chateau Beaucastel*
- *100% organically grown grapes on the estate with minimum human intervention*
- *Award winning wines with extremely high accolades: the 2006 Esprit de Beaucastel received 93 points from the Wine Spectator and Stephen Tanzer, and 91-93 from Robert Parker, and all the wines for the dinner have been highly reviewed with 90+ points.*

## The Menu

### Reception

SICILIAN "LIFE GUARD" STYLE CLAMS  
*Tablas Creek Vineyard, Côtes de Tablas Blanc 2007*

### Seated

TUNA CARPACCIO, FOIE GRAS VINAIGRETTE, SPRING ONIONS  
*Tablas Creek Vineyard, Rosé 2008*

BEET-MUSHROOM RAVIOLI, MUSHROOM FROTH  
*Tablas Creek Vineyard Côtes de Tablas 2006*

ROASTED SQUAB, SOFT POLENTA, ARMAGNAC JUS  
*Tablas Creek Vineyard, Esprit de Beaucastel 2006*

VENISON LOIN, SUNCHOKES, JUNIPER-PINE INFUSION  
*Tablas Creek Vineyard Syrah 2005*

APRICOT "BLINI", GREEK YOGURT, HONEY  
*Tablas Creek Vineyard Vin de Paille Quintessence 2005*

ENO Restaurant & Wine Bar

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