



Tablas Creek/Domaïne547

Tuesday, June 3, 2008

Tray Passed Hors d' Oeuvres

2006 Vermentino

Cumin Scented Shrimp wrapped with grilled zucchini
Chicken Liver Pate Crostini

First Course

2006 Côtes de Tablas Blanc

2005 Grenache Blanc

Fava Bean Angolotti with sauteed pea tendrils

Second Course

2005 Roussanne

2006 Esprit de Beaucastel Blanc

Spring Squash Risotto, meyer lemon preserves

Intermezzo

2007 Rosé

Fried Totten Oyster with a nectarine mignonette

Third Course

2005 Côtes de Tablas

2005 Syrah

Skewered Lamb, caramelized onion tarte tatin, tome de savoie

Fourth Course

2005 Mourvèdre

2005 Esprit de Beaucastel

Roast Squab, sliced beets, pearl onions, mustard mashed potatoes

Dessert

2005 Vin de Paille (dessert wine)