



**CURRENT BRASSERIE**  
**TABLAS CREEK WINE DINNER**  
**\$65 PER PERSON ++**

**CHEF'S MENU**

**FIRST COURSE**

**TABLAS CREEK ROSE 2007**

TAI SNAPPER SASHIMI WITH PICKLED PEARL ONIONS, JALAPENO,  
BLOOD ORANGES, PONZU

**SECOND COURSE**

**CÔTES DE TABLAS BLANC 2007**

BUTTER POACHED LOBSTER WITH YUKON GOLD POTATOES GNOCCHI, HARICOT VERTS,  
OVEN DRIED TOMATOES, TARRAGON

**THIRD COURSE**

**ESPIRIT DE BEAUCASTEL BLANC 2007**

PAN ROASTED QUAIL, BUTTERNUT SQUASH TIMBALE AND MADEIRA SAGE REDUCTION

**FOURTH COURSE**

**ESPIRIT DE BEAUCASTEL ROUGE 2006**

GRILLED PETIT FILET MIGNON WITH PARMESAN FLAN, SAUTÉED SWISS CHARD,  
PIQUILLO PEPPERS, HOUSE MADE WORCESTERSHIRE SAUCE

**FIFTH COURSE**

**VIN DE PAILLE 2006**

DARK CHOCOLATE TRIFLE , RED WINE INFUSED CREAM,  
ORGANIC BLACKBERRIES, SESAME TUILLE

