



Tablas Creek Vineyard Wine Dinner

with guest host, proprietor Jason Haas

Wednesday, March 4th, 2009, 7pm

Aperitif

Tablas Creek Cotes de Tablas Blanc 2007

Starter

Pan Seared & pepper crusted Duck Breast served medium rare with golden pepper ketchup and a chicory, cracklin' and pancetta salad

Tablas Creek Rosé 2007

Soup

Oyster Rockefeller

Tablas Creek Esprit de Beaucastel Blanc 2005

Salad

Blue Cheese wedge topped with flash fried onion rings

Tablas Creek Cotes de Tablas Rouge 2006

Entrée

Grilled 6 oz. petite filet with garlic butter and five cheese au gratin potatoes

Tablas Creek Esprit de Beaucastel Rouge 2006

Dessert

Seasonal fruit sabayon

Tablas Creek Vin de Paille "Quintessence" 2004

\$75 per person

Reservations: contact Martin Wine Cellar at 504-894-7420 or 504-896-7300