



Tablas Creek Vineyards Wine Dinner

with Special Guest Darren Delmore of Tablas Creek Vineyards

Friday, September 26, 2025 at 6pm | \$175 per person | For reservations, email: pigandfigcafe@gmail.com

First Plate

cucumber, peach + watermelon brunoise |

avocado crouton | green goddess dressing

2023 Patelin de Tablas Rose

Wine Notes

2023 Patelin de Tablas Rose

Varietals: 71% Grenache | 20% Mourvèdre | 8% Vermentino | 1% Counoise

Appearance: peachy pink

On the nose: nectarine, strawberry, jasmine

On the palate: strawberry, salted watermelon, yellow raspberry, rose

Second Plate

foie gras torchon | peach-elderflower jam |

brioche toast | grey sea salt

2024 Lignee de Tablas Fenaughty Blanc

2024 Lignee de Tablas Fenaughty Blanc

Varietals: 39% Marsanne | 35% Grenache Blanc | 13% Bourboulenc | 13% Roussanne

Appearance: pale gold

On the nose: peach syrup, lime leaf, pineapple, chalk, jasmine

On the palate: honeydew, mango, apricot, salty almonds

Third Plate

beef filet | braised duck rillettes | black garlic +

mushroom madeira sauce | pastry dough

2022 Panoplie + 2022 Esprit de Tablas Rouge

2022 Panoplie

Grape Variety: 67% Mourvèdre | 33% Syrah | 12% Counoise | 10% Mourvedre

Appearance: rich ruby red

On the nose: plum pudding, chocolate, meat drippings, hoisin, leather

On the palate: currant, black plum, sweet earth, duck fat

Fourth Plate

bresaola carpaccio | olive oil + lemon juice |

strawberry salad

2024 Grenache "Alouette"

2022 Esprit de Tablas Rouge

Grape Variety: 40% Mourvèdre | 28% Grenache | 22% Syrah | 4%

Vaccarese | 3% Counoise | 3% Cinsaut

Appearance: rich ruby red

On the nose: pipe tobacco, red and black currant, licorice, mint

On the palate: black raspberry, mint chocolate, meaty, loamy earth

Fifth Plate

dark chocolate dome | milk chocolate mousse |

bordeaux cherries

2017 Vin de Paille Sacrérouge

2024 Grenache "Alouette"

Grape Variety: 100% Grenache

Appearance: pale ruby

On the nose: wild strawberry, yellow roses, light mint

On the palate: strawberry candy, dry, watermelon, sweet green herbs

2017 Vin de Paille Sacrérouge

Grape Variety: 100% Mourvedre

Appearance: deep cherry red

On the nose: plum, black figs, hoisin, rose petal

On the palate: cocoa powder, plum, gentle tannins