



Tablas Creek Vineyards Wine Dinner

with Special Guest Darren Delmore of Tablas Creek Vineyards



Friday, September 29, 2023 at 6pm | \$175 per person | reservations by email only: pigandfigcafe@gmail.com

Reception Wine & Hors d'oeuvre

Beef short rib empanadas, rosemary creme fraiche
2020 Tablas Creek Vineyard Panoplie

First Plate

“Goat Cheese Mousse Napoleon”
Layers of whipped citrus herbed goat cheese, wild arugula and
wafers of parmesan tuiles
2022 Lignée de Tablas Windfall Farms Grenache Blanc

Second Plate

“Norway Lobster Oscar”
Sautéed langoustine tails, fried quail egg, basil hollandaise,
smashed golden baby potatoes
2022 Tablas Creek Vineyard Dianthus

Third Plate

“Duck Pot Pie”
Braised duck breast, summer peas, carrots and natural reduction
in a vol au vent
2018 Tablas Creek Vineyard Cote de Tablas

Fourth Plate

“Greek Lasagna”
Ground lamb, fresh oregano, feta cheese, roasted red peppers,
kalamata olives, shredded filo
2019 Tablas Creek Vineyard Esprit de Tablas

Fifth Plate

“Chocolate and Fig Crumble”
Dried figs baked into chocolate brownie batter, brown sugar
cookie crumble, cinnamon gelato
2017 Vin de Paille Sacrérouge

Reception Wine

2020 Tablas Creek Vineyard Panoplie
Grape Variety: 59% Mourvedre | 28% Syrah | 13% Grenache
Appearance: dark ruby
On the nose: cassis, pine, baking spices
On the palate: dark currant, plum, rich cocoa

2022 Lignée de Tablas Windfall Farms Grenache Blanc
Grape Variety: 100% Grenache Blanc
Appearance: golden green
On the nose: white pepper, citrus pith
On the palate: citrus leaf, sweet spices

2022 Tablas Creek Vineyard Dianthus
Grape Variety: 45% Mourvedre | 38% Grenache | 16% Counoise |
1% Cinsault
Appearance: deep peach color
On the nose: strawberry candy, watermelon rind, cut grass, mint
On the palate: red cherry, pepper spice, chalky minerality

2018 Tablas Creek Vineyard Cote de Tablas
Grape Variety: 45% Grenache | 33% Syrah | 12% Counoise | 10%
Mourvedre
Appearance: rich ruby red
On the nose: umami, black pepper, chocolate, fig
On the palate: kirsch cherry, cocoa, black cherry, chalky tannins

2019 Tablas Creek Vineyard Esprit de Tablas
Grape Variety: 39% Mourvedre | 30% Grenache | 21% Syrah | 10%
Counoise
Appearance: inky aubergine
On the nose: spiced plum, root beer, loamy mushroom, leather
On the palate: black cherry, sweet umami, dark chocolate

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

Executive Chef, Laura Cruet | Sommelier, Marcie Johnson