

Red Barn Dinner Series

A Night with Tablas Creek Winery & Jason Haas, Owner

July 17, 2022

First Course

Spring Mushroom Soup

Vermont Cheddar Pastry Twist

Patelin de Tablas Red

Second Course

Spice Roasted Cauliflower

Poached Farm Egg, Garden Greens, Garlic Crostini Patelin de Tablas Rosé

Main Course

Land & Sea

Grilled Petite Filet & Seared Sea Scallops, Asparagus Pearl Barley Risotto, Pecorino Cheese, Brandied Peppercorn Sauce, Basil Butter Sauce, Roasted Corn & Tomato Relish

Cotes de Tablas White or Red

Dessert

Pistachio Tart

Spiced Apricot Coulis, Ginger Ice Cream