



September 15th “California Wine Month” Wine Dinner at Tabla

Join representatives from **Paso Robles and Monterey** for an exciting dual-region wine dinner at Tabla. Enjoy great California wines paired with phenomenal food and hear from representatives and vintners from the regions.

Details:

Tuesday, September 15, 7:30 PM

The wines of **Paso Robles and Monterey**

Three courses (including a cheese course), Eight wines

\$110 per person (not including tax and tip)

TABLA, 11 Madison Ave. (at 25th St.) NYC

Reservations: **Call 212-889-0667**

MENU

Welcome Reception

2008 Loredona Riesling (Monterey)

2007 Scheid Vineyards Chardonnay (Monterey)

Guest Vintner: Heidi Scheid (Scheid Vineyards)

Greenmarket Corn and Chicken Samosa

Pickled Bell Peppers, Scallions & Greek Yogurt Raita

2008 Justin Vineyards Chardonnay (Paso Robles)

2006 Edward Sellers Vineyards “Blanc du Rhône” (Paso Robles)

Choice of:

Braised Short Ribs & Spiced Hangar Steak of Beef

Braised Romaine, Warm Fingerling Potatoes

OR

Berkshire Pork T Bone

Summer Beans, Greenmarket Sweet Corn, and Vindaloo Sauce

2006 Cima Collina “Chula Viña” Pinot Noir (Monterey)

2007 Galante Vineyards “Red Rose Hill” Cabernet Sauvignon (Monterey)

American Farmstead Cheeses

featuring cheeses of California and New York

2007 L’Aventure “Estate Cuvée” (Paso Robles)

2006 J. Lohr “Hilltop Vineyard” Cabernet Sauvignon (Paso Robles)

Guest Vintner: Steve Lohr (J. Lohr)

Petits Fours

Coffee and Tea