



SILVER OAK *Wine Dinner*

MARCH 4TH, 2021 @ 6:30 PM

\$125 / PERSON

Hor D'Oeuvres

STEAK TARTAR, GRILLED BRIOCHE, CAVIAR
POACHED CREAMER POTATO, ROASTED GARLIC, TOMATO CONFIT
CHOUX BUN, FOIE GRAS MOUSSE, APPLE & QUINCE JAM
TEMPURA OYSTER, LIME MIGNONETTE, CHILI, CILANTRO
2019 TWOMEY SAUVIGNON BLANC, NAPA VALLEY

First

SMOKED-SEARED SCALLOP, SWEET CORN TAMALE, ROASTED POBLANO PUREE,
HATCH CHILI CREMA
2019 TWOMEY SAUVIGNON BLANC, NAPA VALLEY

Second

DILL CURED ARTIC CHAR, RED QUINOA, PEAS, FENNEL,
TARRAGON CIDER BEURRE BLANC
2017 TWOMEY PINOT NOIR, ANDERSON VALLEY

Third

SEARED MILLBROOK VENISON LOIN, SMOKED BUTTERNUT GRITS, HARICOT VERT,
CARMELIZED PEARL ONION, BLACKBERRY COULIS, BLOOD ORANGE PUREE
2018 TWOMEY PINOT NOIR, RUSSIAN RIVER VALLEY

Fourth

DRY-AGED BLOCK CUT STRIP, POTATO PAVE, TRUFFLE,
MUSHROOM & BONE MARROW PEPPERCORN DEMI
2016 SILVER OAK, ALEXANDER VALLEY

Fifth

CHOCOLATE TART, TOASTED MERINGUE, BLUEBERRY COMPOTE,
VANILLA BOURBON CARMEL
2015 SILVER OAK, NAPA VALLEY