



THE
SILVER OAK
WINEMAKER'S DINNER

AMUSE-BOUCHE

OYSTER CRUDO

Uni, truffle mignonette, black tobiko caviar
Twomey, Sauvignon Blanc, Sonoma County, 2024

FIRST COURSE

PAN SEARED SCALLOPS

Tempura enoki mushroom, lobster mornay cream, asparagus,
watermelon radish, pancetta crumble
Prince Hill, Chardonnay, Willamette Valley, 2023

SECOND COURSE

DUCK CONFIT HEIRLOOM TOMATO SALAD

Burrata, focaccia crostini, basil pesto, balsamic reduction, black salt
Twomey, Pinot Noir, Anderson Valley, 2023

INTERMEZZO

Limoncello Granita

MAIN COURSE

PETITE FILET MIGNON & LAMB CHOP

Heirloom baby carrots, roasted corn, polenta, black cherry au jus
Silver Oak, Cabernet Sauvignon, Napa Valley, 2020
Silver Oak, Cabernet Sauvignon, Alexander Valley, 2021

DESSERT

HAZELNUT CHOCOLATE CAKE

Chiboust cream, hazelnut cacao brittle, vanilla ice cream, raspberry coulis
Timeless by Silver Oak, Red Blend, Napa Valley, 2022