

Silver Oak & Twomey Winemaker Dinner

November 16, 2022
6:30 Sparkling Wine & Appetizer Reception
7:00 4 Course Dinner
\$175 exclusive of tax and gratuity

Passed Hors d'oeuvres

Crispy Truffled Goat Cheese Fritters

Kuushi Oyster
tobiko, ginger, scallion

Dashi Poached Chicken Breast
shiso red onion jam

Paired with
Domaine Serol Turbulent Sparkling Rose, France
or
Luca Paretto Prosecco Brut D.O.C., Italy

First Course

Sweet Lobster & Pancetta
toasted brioche, rogue creamery hopyard cheddar cheese

Paired with
Twomey Pinot Noir, Dundee Hills, Willamette Valley, Oregon 2020

Second Course

Oxtail & Fall Mushroom Wellington
truffle demi

Paired with
Silver Oak Cabernet Sauvignon, Alexander Valley 2018

Entrée Course

Red Wine Braised Beef Short Rib
winter greens, oakdale gouda risotto

Paired with
Silver Oak Cabernet Sauvignon, Napa Valley 2017

Dessert Course

K&J Orchard Pear Frangipane Tart
skyhill farms honey gastrique

Paired with
Chateau Grand Jauga Sauternes, Bordeaux, France 2018