



# SILVER OAK WINE DINNER

OCTOBER 10, 2023 | 6 PM - 9 PM

## JAPANESE A5 KOBE | BEEF CARPACCIO

*Twomey Sauvignon Blanc*

## BEET SALAD

Figs | Braised Beets | Maple-Fig Glaze | Pistachio Dressing | Rogue River Blue Cheese

*Twomey Russian River Valley Pinot Noir 2021*

## CHARRED SPANISH OCTOPUS

Puttanesca | White Anchovy | Castelvetrano Olives

*Twomey Merlot "Soda Canyon Ranch" 2016*

## PASTA A LA FOIE

Hand-made Pasta | Duck Confit | Foie Gras | Butter Broth | Leek | Black Garlic Truffle Oil

*Silver Oak Alexander Valley Cabernet Sauvignon 2012*

## 48-HOUR SNAKE RIVER WAGYU ZABUTON

Braised King Trumpet Mushroom | Apple-Parsnip Puree  
Sunchoke Chips | Bone Marrow Bordelaise

*Silver Oak Napa Valley Cabernet Sauvignon 2017 from Magnum*

## LEMON CURD TART

Blood Orange Coulis | Meringue | Bubble Sugar

RESERVATIONS

