



SILVER OAK CELLARS
Cabernet Sauvignon

TWOMEY

Exceptional Handcrafted Wine

Silver Oak / Twomey Wine Dinner

Thursday, September 28th - 6:30 p.m.

[reservations available only by calling 916-789-2002]

First Course

Sweetbreads

Sweet pea tortellini, preserved lemon butter, nasturtium, fried capers

Twomey Estate Sauvignon Blanc - 2016

Second Course

Crispy Salmon Bacon

Pork belly, quail egg, croissant toast, brown butter frisée, onion jam

Twomey Pinot Noir - Russian River Valley - 2015

Third Course

Seared Coffee Crusted Ostrich Carpaccio

Golden beets, micro arugula, white truffle honey

Silver Oak Cabernet Sauvignon - Alexander Valley - 2012

Fourth Course

Black Garlic Skirt Steak

Roasted peppers and pea shoots, cambozola cream

Silver Oak Cabernet Sauvignon - Napa Valley - 2012

Dessert Course

Valrohna Chocolate Mousse Bomb

Pistachio sponge cake, merlot syrup

Twomey Merlot - Soda Canyon Ranch - 2012

\$125 per person

plus tax and 20% gratuity

MUST BE 21 OR OLDER TO ATTEND

Executive Chef
Roderick Williams