

SILVER OAK

TWOMEY

**Silver Oak and Twomey Winemaker Dinner**

**Thursday, September 27th - 6:30 p.m.**

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

**First Course**

**Grilled Short Arm Octopus**

*with brown butter frisée, citrus segments and sweet chili sauce*

**Twomey Sauvignon Blanc - 2017**

**Second Course**

**Duck Tartare**

*with quail egg, persimmon, pinot noir huckleberry sauce  
and crispy duck prosciutto*

**Twomey Pinot Noir - Russian River - 2016**

**Third Course**

**Pistachio Crusted Lamb Lollipop**

*with roasted rainbow Romanesco, pistachio pesto and balsamic reduction*

**Silver Oak Cabernet - Alexander Valley - 2014**

**Fourth Course**

**Prosciutto and Mushroom Stuffed Fillet**

*with celery root purée and demi-glaze*

**Silver Oak Cabernet - Napa Valley - 2013**

**Fifth Course**

**Brown Butter and Smoked Sea Salt Chocolate Chip Cookie**

*With a whipped marshmallow brulée and graham cracker dust*

**Twomey Merlot - Napa Valley - 2014**

**\$125 per person**

*plus tax and 20% gratuity*

**Sous Chef**

*Nick Alves*

\*08-15-18

\*MUST BE 21 OR OLDER TO ATTEND