

SILVER OAK

TWOMEY

TIMELESS
NAPA VALLEY

Wine Dinner

Thursday, September 21st ~ 6:30 p.m.

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

First Course

Halibut Ceviche

*halibut marinated in leche de tigre with yams,
pickled onions and white peach*

2022 Twomey Sauvignon Blanc - Napa and Sonoma Counties

Second Course

Butternut Squash Risotto

roasted butternut squash, pancetta, peas, goat cheese and pickled radish

2021 Twomey Pinot Noir- Anderson Valley

Third Course

Duck a L'Orange

fava bean, artichoke heart and bell pepper estouffade, red rice pilaf

2021 Twomey Pinot Noir - Russian River Valley

Fourth Course

Herb, Garlic, and Pistachio-Crusted Rack of Lamb

*spiced blackberry beurre rouge, honey roasted baby carrots
and pistou mashed potatoes*

2017 Silver Oak Cabernet Sauvignon - Napa Valley

~Interlude - A Taste~

2020 Timeless - Soda Canyon Ranch

Fifth Course

Dark Chocolate Cherry Trifle

*layers of candied walnuts, dark chocolate mousse, ganache, cherry
mascarpone and sour cherries*

2018 Silver Oak Cabernet Sauvignon - Alexander Valley

\$175 per person

plus tax and 20% automatic service charge

MUST BE 21 OR OLDER TO ATTEND

*09/07/23