



SILVER OAK

Wine Dinner

FIRST COURSE

ROASTED OYSTERS

Cajun Butter, Grilled Sourdough

Sauvignon Blanc, Twomey, California, 2023

SECOND COURSE

ROASTED BEET SALAD

Goat Cheese Puree, Caramelized Onion, Frisee, Red Wine Vinaigrette

Pinot Noir, Prince Hill, Dundee Hills, Willamette Valley, 2022

THIRD COURSE

PROVENÇAL SEAFOOD BOUILLABAISSÉ

Tomato Saffron Broth

Pinot Noir, Twomey, Russian River Valley, California, 2021

FOURTH COURSE

ROASTED LAMB LOIN

Root Vegetable Puree, Brussels Sprouts, Cranberry Cabernet Jus

Cabernet Sauvignon, Silver Oak, Alexander Valley, California, 2020

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Cabernet Sauvignon, Silver Oak, Napa Valley, California, 2019

FIFTH COURSE

CHOCOLATE TORTE

Dark Valhrona Chocolate Ganache, Flourless Chocolate, Spiced Almonds

Proprietary Red Blend, Timeless, Napa Valley, California, 2020

GENERAL MANAGER JASON BROWN | EXECUTIVE CHEF JUAN RUELAS