

# SILVER OAK ANNIVERSARY DINNER

## Welcome

Domaine Carneros Brut Rose

## Amuse Bouche

Chefs Crudo

## Starter

### **Twomey Sauvignon Blanc**

Grilled Wild Caught Octopus | feta | sweet pea puree | chorizo | chorizo oil

## Salad

### **Twomey Russian River Pinot Noir**

Braised Pork Belly | Watermelon | Goat Cheese – Cherry Cola Smear

## Intermezzo

Cheese | Prosciutto Parma

## Entrée

### **Silver Oak Alexander and Napa Valley Cabernet Sauvignon**

Turf & Turf

Pan Seared Prime New York Strip | Tempura Fried Lobster Mushroom | Cauliflower Puree | Red Cabernet Balsamic Demi Glace | Sauce Béarnaise | Truffle Butter | Shaved Gruyere

## Dessert

Taylor Flag | Port



Thursday  
September 15<sup>th</sup>  
6:30pm  
\$160 per person plus tax & gratuity