

SILVER OAK

Wine Pairing Dinner

September 20, 2017

Lump Crabs

persimmon | farm radish | preserved lemon

Twomey | Sauvignon Blanc | 2015

Country Ham Salad

fig | chickpea panisse | beet & balsamic reduction | frisée

Twomey | Merlot | 2011 & 2013

Beef Chateaubriand

fingerling potato | spinach purée | shallot confit

Silver Oak | Cabernet Sauvignon | Alexander Valley | 2012

Silver Oak | Cabernet Sauvignon | Napa Valley | 2011

Warm Chocolate Brownie

hickory vanilla ice cream | cherry jam

dessert wine options by request

Matt Gold

CHEF DE CUISINE

Jeramie Robison

CULINARY DIRECTORY

Oak