

# *Silver Oak Cellars Wine Dinner*

*Thursday, June 28, 2018 | 6:30pm | \$125++pp*

**1**

**CITRUS BRAISED SNAKE RIVER FARMS PORK BELLY**

*watermelon kiwi salad • sake vinaigrette*

**Twomey Russian River Valley Pinot Noir '16**

**2**

**ESPRESSO SEARED DUCK BREAST PUFF PASTRY TART**

*cherry compote*

**Twomey Soda Canyon Ranch Merlot Napa Valley '13**

**3**

**PAN SEARED ALASKAN HALIBUT**

*mango prosciutto salsa*

**Twomey Sauvignon Blanc '17**

**4**

**GRILLED ALLISON RANCH WAGYU**

**TENDERLOIN MEDALLIONS**

*vanilla bean fig demi*

**Silver Oak Alexander Valley Cabernet Sauvignon '07**

**Silver Oak Alexander Valley Cabernet Sauvignon '13**

**5**

**ARTISAN CHEESES with BLACK ITALIAN SUMMER TRUFFLES**

**Silver Oak Napa Valley Cabernet Sauvignon '13**

*Executive Chef Chris Olsen*