Silver Oak Wine Dinner

Saturday, February 21, 2015

Passed Murder Point Oysters on the Half Shell

Champagne Social

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Lobster Mousse, She-Crab Bisque, Corn Pudding and Sesame Tuile

Twomey Sauvignon Blanc

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Roasted Beet Salad

with Frisee, Fennel and Apple

Twomey Pinot Noir

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Roasted Saddle of Rabbit and Crispy Pork Belly

with Pea Puree

Silver Oak Cabernet Sauvignon, Alexander Valley

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Beef Bourguignon

Red Wine Braised with Baby Carrots, Mushrooms and Fingerling Potatoes

Silver Oak Cabernet Sauvignon, Napa Valley

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Poached Pear

with Asher Bleu Cheese and Brown Butter Ice Cream

Twomey Merlot

Chris Doggett, CEC, Executive Chef
Jeffery Flood, Silver Oak Representative