



SILVER OAK

Saturday, August 9, 2025 | 5PM
\$225 Inclusive of Wine Pairing (+ Tax & Gratuities)

FIRST COURSE

KALUGA GOLD CAVIAR

crispy potato pave, whipped pancetta cream, chive blossom

Twomey 2023 Sauvignon Blanc

SECOND COURSE

SMOKED ESCOLAR CRUDO

fermented plum, citrus, green strawberries, avocado

Twomey 2022 Russian River Pinot Noir

THIRD COURSE

MADEIRA BRAISED RABBIT GNOCCHI

guanciale, nantes carrot, morel mushroom, roasted garlic

2022 Anderson Valley Pinot Noir

FOURTH COURSE

CHEESE INTERMEZZO

huckleberry compote, local honey

2020 Silver Oak Alexander Valley Cabernet Sauvignon

FIFTH COURSE

12-HOUR SMOKED BEEF SHORT RIB

shaved black truffle, pickled vegetables, potato puree

2020 Silver Oak Napa Valley Cabernet Sauvignon

SIXTH COURSE

CHOCOLATE & CARAMEL MOUSSE CAKE

candied pistachio, tart cherry, whip cream

2008 Twomey Merlot

