

White Orchid Wine Series
Presents
An Evening with Silver Oak

Monday, October 11, 2010

Reception 6:30 p.m.

Dinner 7:00 p.m.

RECEPTION

Amusement of the Chef

Twomey Sauvignon Blanc, Napa Valley, 2009

DINNER

Carpaccio of Diver Scallop, Chorizo, Sweet Red Pepper Salad, Osetra Caviar

Twomey Sauvignon Blanc Napa Valley, 2009

Foie Gras and Roasted Squab Terrine, Roasted Beets,

Lamb's Lettuce Salad, Black Truffle Vinaigrette

Twomey Pinot Noir Russian River Valley, 2008

Pan roasted Veal Sweetbreads and Maine Lobster, Red Wine poached Figs,

Veal Ver Jus, Organic Watercress Garni

Twomey Merlot Napa Valley, 2005

Passion Fruit Sorbet on Coconut Ice

Red wine braised Kobe Short Rib of Beef, Wild Mushroom Bread Pudding,

Kohlrabi and Baby Carrots

Silver Oak Napa, 2000, Magnum

Extra Virgin Olive Oil and Herb marinated Spanish Manchego Cheese, Arugula,

San Danielle Ham and Sundried Tomatoes

Silver Oak Alexander Valley, 2004, Magnum

Malted Dark Chocolate Truffle Mousseline, Roasted Cashew Crunch,

Espresso Gelato

Meyers Family Cellars Port, NV

French pressed Coffee and Mignardise

\$125.00 inclusive per guest

Roger Morris
Chef de Cuisine

Steven Krizman
Executive Pastry Chef

Bernie Krieg
Maitre D'hôtel