



SILVER OAK

SILVER OAK CELLARS

AMUSE-BOUCHE

SEA SCALLOPS

Roasted Pineapple, Bacon Citrus Beurre Blanc

Twomey Sauvignon Blanc

FIRST COURSE

DUCK RAGOUT

Creamy Polenta, Basil Purée

Twomey Pinot Noir

SECOND COURSE

PORK TENDERLOIN ROULADE

*Heirloom Baby Carrots, Black Cherry
Demi-Glace*

Silver Oak Alexander Valley
Cabernet Sauvignon

THIRD COURSE

NEW YORK STRIP

*Cabernet Cream Sauce, Rosemary,
Gnocchi, King Trumpet Mushrooms
Swiss Chard, Zucchini & Tomato*

Silver Oak Napa Valley
Cabernet Sauvignon

FOURTH COURSE

TOASTED COCONUT & PINEAPPLE BREAD PUDDING

Crème Anglaise, Macadamia Chocolate Bark

Coffee Service

