



SILVER OAK

## Wine Dinner

Featuring Silver Oak and Twomey

Friday, October 22<sup>nd</sup> at 6:30pm

\$130 per person *(plus tax and gratuity)*

### Starter

Warm Jumbo Lump Crab Cake on Mixed Greens with Aioli Sauce

*Paired with: 2009 Twomey Sauvignon Blanc, Napa, by Silver Oak*

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### First Course

Salmon Terrine with Fennel and Tomato Vinaigrette

*Paired with: 2006 Twomey Merlot, Napa, by Silver Oak*

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### Second Course

Homemade Linguini Sautéed with Duck Ragu and Porcini Mushrooms

*Paired with: 2006 Silver Oak Cabernet Sauvignon, Alexander Valley*

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### Entrée

Sliced New York Steak with a Green Peppercorn Sauce

*Paired with: 2005 Silver Oak Cabernet Sauvignon, Napa*

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### Dessert

Poached Apple with Chocolate Hazelnut Brulee

*Paired with: Fonseca 10 year Tawny*

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Coffee and Tea Upon Request

[www.21oceanfront.com](http://www.21oceanfront.com) ~ (949) 673-2100

~ Menu and Wine items are subject to change ~

Limited Availability - Credit Card Required for Reservations - 48-hour Cancellation - Business Casual Attire - Valet \$4