

SILVER OAK | TWOMEY

Spring Food & Wine Pairing

Twomey, Pinot Noir

Asparagus & Quail Egg Bruschetta

House Smoked Bacon & Lemon Aioli

Asparagus is often misunderstood and underused in food & wine pairings. The green flavor characteristics can overwhelm a wine. However, when paired with rich flavors like eggs and bacon, those same green characteristics take on an herbaceous aroma that highlights the fruit and oak characters in Pinot Noir.

Twomey Merlot, Napa Valley

Duck Confit Lettuce Cup

Black Garlic, Duck Liver Mousse, Crispy Shallots

Umami! This pairing highlights the effect of Umami on our Napa Valley Merlot. Slow cooked duck leg and duck liver mousse are combined with a black garlic sauce and crispy shallots to provide an umami explosion on the palate. The dark fruit and beautiful texture of the Merlot blossoms with the proper amount of fat and salt in this pairing.

Silver Oak, Alexander Valley

Stinging Nettle Cavatelli

Morels, Foraged Vegetables, Preserved Lemon

Spring is such an amazing time here in Napa Valley, and the wild produce abounds. This dish showcases some of those ingredients while still standing up to the tannins and structure of our Alexander Valley Cabernet Sauvignon. Morels, fiddlehead ferns, and nettle cavatelli act as the perfect vehicle for the acid from the preserved lemon and richness from the cheese and butter to bring the fruit forward on your palate.

Silver Oak, Napa Valley

Aged Gouda Crème Brulee

Gouda Tuile, Castelvetrano Olives, Crackers

This is a fun reinvention of a classic dish. We have taken aged gouda and infused the flavors into this delicate custard. Topped with a gouda tuile to provide a crunch and another burst of gouda flavor. The layers of flavors unfold with this pairing of cheese and our Napa Valley Cabernet Sauvignon.

Chef Dominic Orsini