


**Alexander Valley
Food & Wine Pairing**

Autumn 2018

Fried Oysters

Lemon-Aioli & Pickled Vegetables


Twomey, Sauvignon Blanc 2017



Celery Root Agnolotti & Pancetta

Radicchio, Brown-Butter, Walnuts & Balsamic Vinegar


Twomey, Pinot Noir, Anderson Valley 2016



Liberty Farms Duck-Leg Confit

Salad of Warm Lentils, Chanterelle Mushrooms & Garden Lettuces


Silver Oak, Cabernet Sauvignon, Alexander Valley 2014



3 Year Aged Gouda Cremeux

Guajillo-Brioche & Pumpkin-Seed-Sikil-Pak

Silver Oak, Cabernet Sauvignon, Napa Valley 2013



Winery Chef Dominic Orsini