

**Alexander Valley  
Food & Wine Pairing**

*Spring 2019*

**2017 Twomey Sauvignon Blanc**

Dungeness Crab Arancini  
*Crème Fraiche & Meyer Lemon*

**2017 Twomey Russian River Pinot Noir**

Asparagus & Poached Egg  
*Wild Mushrooms & Crispy Pork Belly*

**2014 Silver Oak Alexander Valley Cabernet Sauvignon**

Crispy Skin Duck  
*Carrot Purée & Baby Vegetables & Quinoa Granola*

**2014 Silver Oak Napa Valley Cabernet Sauvignon**

Baby Beet Tart  
*Goat Gouda Custard*

*Winery Chef Dominic Orsini  
&  
Silver Oak Culinary Team*