



SILVER OAK

WINE PAIRING DINNER | JANUARY 17TH, 2026

— first course —

2023 TWOMEY SAUVIGNON BLANC,
NAPA & SONOMA COUNTY

Oysters Three Ways

citrus granita, green apple mignonette,
yuzu jalapeño espuma

— second course —

2022 TWOMEY PINOT NOIR,
ANDERSON VALLEY

Wild Strawberry Garden Salad

shaved fennel, candied pecans, wild arugula,
aged balsamic, basil pesto

— third course —

2021 SILVER OAK CABERNET SAUVIGNON,
ALEXANDER VALLEY

Roasted Duck Breast

blackberry glazed, blue corn polenta,
charred cipollini onions, smoked garlic jus

— fourth course —

2019 SILVER OAK CABERNET SAUVIGNON,
NAPA VALLEY

Sakura Wagyu Farms

Tajima Reserve Wagyu Strip Loin

pickled black currant, rosemary crumble,
roasted wild mushrooms, heirloom carrot purée

— fifth course —

Winter Citrus Pistachio Financier

pistachio brown butter cake,
blood orange curd, citrus segments

— THE —
Worman House