



Silver Oak Dinner

Dedicated to the Pursuit of
Excellent Cabernet Sauvignon

Tuesday, October 17, 2017

TasteVin Wine Bar & Bistro
890 Laurel Street
San Carlos, CA 94070

Welcome Reception 6:30 - 7:00 pm
Dinner served at 7:00 pm

MENU

Dinner created by Executive Chef Cynthia Bloebaum

Amuse

NV Roeder Estate, Brut, Anderson Valley, CA

Deviled Eggs with Tobiko Caviar

First Course

2016 Twomey Estate Sauvignon Blanc, Napa and Sonoma County

Goat Cheese and Asparagus Tartlet

Family Style Entrée

2013 Silver Oak, Cabernet Sauvignon, Alexander Valley

Farro and Parsnip Pilaf

Basil Rubbed Butternut Squash

Roasted Portobello Mushrooms with Porcini Sauce

Beef Trip Tip with Smoked Tomato and Peppercorn Puree

Cheese & Dessert Course

2012 Silver Oak, Cabernet Sauvignon, Napa Valley

Red Fox Leicester Cheddar, St Agur Blue, Chef Cynthia's Berry Mint Confiture

Blackberry Truffles, Cocoa Nib and Dried Blueberry Bark

Dinner with Wine Pairing \$135.00

(tax and gratuity not included)

Reservations Required, (650) 486-1740 or on-line at www.TasteVinWineBistro.com