



Angle Uncorked

Twomey and Silver Oak

Hosted by Winemaker Nate Weis, Chef Matthew Gale and Sommelier Pam Bafumo

First Course

Holman's Farm Tomato Mosaic

Watermelon, Heirloom Tomatoes, Goat Cheese Espuma

Curry Cured Egg Yolk, Olive Oil Powder

Paired with: Twomey Sauvignon Blanc, 2018

Second Course

Pork Belly

Parsnip Hash, Soft Poached Egg, Prosciutto Jus

Paired with: Twomey Pinot Noir, 2017

Third Course

Ahi Tuna

Haricot Verts, Confit Potatoes, Blood Orange

Watercress, Kalamata Caramel

Paired with: Silver Oak Cabernet Alexander, 2015

Fourth Course

Bison

Foraged Mushrooms, Tomato, Eggplant

Merquez Demi

Paired with: Silver Oak Cabernet Napa Valley, 2015

Fifth Course

Goat Cheese Terrine

Baby Beets, Aged Balsamic, Micro Greens, Olive oil

Paired with: Twomey Merlot, 2015

\$225 Per Person

****No Substitutions***