

Whitebark Winemaker Dinner

With Silver Oak & Twomey

Pacific Raw Oyster Welcome

*Japanese-Style Oyster with Yuzu Juice and Shichimi Togarashi, and
Smoked Chili with Lime Juice and Pasilla de Oaxaca Chili Flake*

Canella Lido Prosecco Rosé | NV

Crystal & Caviar

*Translucent Crunch, Black Garlic Powder, Toro,
Hackleback Caviar, Cortido Foam*

Twomey Sauvignon Blanc | 2022

Terrine of Pork & Duck

Pickled Mustard Seeds, Cornichons, Cumberland Sauce, Sourdough

Twomey Anderson Valley Pinot Noir | 2020

Twomey Russian River Pinot Noir | 2020

Carpaccio Caesar

*Herb-Crusted Lamb Loin, Pesto, Heart of
Romaine, Caesar Dressing Ice Cream*

Silver Oak Alexander Valley Cabernet Sauvignon | 2018

Butter-Aged Ribeye

*30-Day Butter-Aged Ribeye, Pressed Potato Roulade,
Lard-Infused Root Purée, Modern Diane Sauce*

Silver Oak Napa Valley Cabernet Sauvignon | 2018

Salt & Pepper Farewell

*Theo Sea Salt 70% Dark Chocolate and Beecher's
Marco Polo Creamy Peppercorn Cheese*

Wine
MAMMOTH
WEEKEND

PRESENTED BY



whitebark



SILVER OAK

TWOMEY