



# YARDBIRD

## SILVER OAK

### Wine Dinner

#### AMUSE

### “Oyster”

Brined Oysters, Sweet Onion,  
Chive Blossom, Edible Shell

- *Veuve Clicquot Brut Yellow Label Champagne* -

#### FIRST COURSE

### Citrus Cured Hamachi Crudo

Ginger Scented Coconut Sauce,  
Elderflower Pickled Green Apple, Fresno Chili

- *2023 Twomey Sauvignon Blanc* -

#### SECOND COURSE

### Skillet Seared Jumbo Sea Scallops

Sunchoke Chips and Purée,  
Bakers Bacon Lardons, Garlic

- *2022 Prince Hill Vineyards Pinot Noir* -

#### THIRD COURSE

### Wild Boar & Oxtail Pasta

Pearl Onion Béchamel, Balsamic Cherry Jus

- *2020 Silver Oak Alexander Valley Cabernet Sauvignon* -

#### FOURTH COURSE

### 72 Hour Braised Short Rib Surf & Turf

Butter Poached Maine Lobster,  
Maitake Mushrooms, Caviar Hollandaise

- *2021 Timeless Napa Valley Cabernet Sauvignon* -

#### FIFTH COURSE

### Salted Chocolate Tart

Brown Butter Caramel,  
Chocolate Shortbread, Sherry Gastrique

- *Bardstown – Silver Oak Collaboration  
Bourbon Whiskey Cocktail* -