



SILVERADO RESORT
GOLF | SPA | TENNIS
NAPA, CA

Royal Oak Dinner & Wine Pairing

AMUSE BOUCHE

1ST COURSE

Dungeness Crab "Baluchon", Sorrel, Crème Fraiche,
Rye bread

Paired with Duckhorn Sauvignon Blanc, Napa Valley

2ND COURSE

Seared Diver Scallop, Smoked Bomba Rice Risotto,
Brown Butter, California Caviar, Parsnips

Paired with Duckhorn Chardonnay Napa Valley

3RD COURSE

Squab, Juniper Jus, Hen of the Woods Mushroom Beet Root,
Nasturtium

Paired with Duckhorn Merlot, Napa Valley or Decoy Limited
Pinot Noir, Sonoma Coast

4TH COURSE

SRF Calotte De Bœuf, Coffee Roasted Carrots,
Nantes Puree, Black Garlic Demi Glace

Paired with Duckhorn Cabernet Sauvignon, Napa
Valley and Paraduxx Proprietary Red, Napa Valley

5TH COURSE

Lemon Bar - Shortbread, Lemon Curd, Dougl's Fir
Meringue, Crème Fraiche Sorbet

OR

Buttered Brioche Toast, Watsonville Strawberry
Preserves, Nicasio Valley Nicasio Square, Cypress
Grove Truffle Tremor

MIGNARDISES

Take Home Madeleines

Chef Tasting Menu 120