

SILVER OAK WINE DINNER

Tuesday, March 6, 2012 | 7-9pm



with special Guest, Tom Johnson, of Silver Oak Cellars
Join us as we welcome Tom Johnson of Silver Oak Cellars for a delicious 4-course menu prepared by Executive Chef Joe Parrino, paired with the lovely wines of Silver Oak!

Course 1; Antipasto Rustico (paired with Twomey Sauvignon Blanc) Assortment of Italian meats and cheese with Caponata, olives and marinated vegetables

Course 2; Salmon con Fungo e Formaggio (paired with Twomey Pinot Noir) Fresh salmon roll with wild mushrooms and Fontina cheese on a nest of pasta with white truffle, paired with baked clams with seasoned cheese and herbed breadcrumbs

Course 3; Bracciolino di Carne Con Ragù (side by side comparison of Silver Oak's flagship Cabernets, Napa Valley & Alexander Valley) Beef Rolls with mushrooms, peas, cheese and vegetables braised in tomato, cabbage and pancetta, served with roasted potatoes

Course 4; Tiramisu alla Amaretto Fluffy lady finger pastries soaked in savory espresso coffee, layered with Marscapone cheese, dusted with cocoa, and kissed with a sprinkling of Amaretto di Saronna

Space is limited – for reservations call (248) 582-9300

\$75 per person
plus tax & gratuity

SILVER OAK

Andiamo
BLOOMFIELD TOWNSHIP