



EAU PALM BEACH
Resort & Spa

SILVER OAK AND TWOMEY WINE PAIRING DINNER

Hors d'oeuvres

Salmon Carpaccio
Citrus, Pineapple, Jalapeno, Spring Onion

Caprese Voulavent
Buratta Custard, Tomato Jam, Basil Glass

First Course

Holman's Farm Tomato Mosaic
Watermelon, Heirloom Tomatoes, Goat Cheese Espuma, Curry Cured Egg Yolk, Olive Oil Powder

Twomey Sauvignon Blanc

Second Course

Pork Belly
Parsnip Hash, Soft Poached Egg, Prosciutto Jus

Twomey Sauvignon Blanc

Third Course

Bison
Foraged Mushrooms, Tomato, Eggplant, Merquez Demi

Silver Oak Napa Valley Cabernet Sauvignon

Fourth Course

Goat Cheese Terrine
Baby Beets, Aged Balsamic, Micro Greens, Olive oil

Twomey Merlot