



Vino & Friends partners with Campagna Restaurant and Silver Oak Winery for a wine dinner prepared by Floro Bugnosen. This dinner will be held at Vino & Friends Wine Store & Bistro



Wednesday February 8th - 6:30 pm to ???

First Course:

Shrimp & Cara Cara orange lettuce wrap

Paired with 2010 Twomey Napa Valley Sauvignon Blanc. This wine has light straw-yellow color and a dynamic nose of honeydew melon, citrus blossoms, white jonquil, guava, custard apple and pie-crust. It has beautiful acid balance, great mouthfeel without heaviness and a long clean finish redolent of lime zest and mascarpone.

Second Course:

Kurobuta pork belly salad with frisee & shaved fennel

Paired with 2009 Twomey Anderson Valley Pinot Noir. This wine has a bright ruby-red color and a complex, evolving nose of wild strawberries, black plums, fresh rose petals and wild mushrooms with hints of cinnamon and spearmint. On the palate, the wine begins with a fruit-sweet attack quickly followed by notes of baking spices, blood orange and berries and finishes with notes of bittersweet chocolate and black cherry framed by fine-grained tannins.

This wine has perfect acid balance and the notions of forest fruit linger for minutes on the palate.

Third Course:

Roasted leg of lamb with roasted garlic-mustard minonette & eggplant relish

Paired with 2007 Twomey Merlot. This wine has is beautiful example of what this noble variety can achieve in an excellent vintage: suppleness, complexity and great expression of berry fruit. It has a dark ruby color and a nose of fresh, ripe black cherry and blackberry, dark chocolate and what the French call "torifaction", the alluring smell of roasting coffee. On the palate, it has an attack full of explosive fruit and violets prolonged by plenty of umami, the savory fifth taste. It has a long finish echoing berry fruit and chocolate and grainy well-integrated tannins that promise excellent cellaring potential.

Fourth Course:

Surf & Turf - Abi katsu with red wine-soy butter sauce Grilled NY with cabernet-ginger demi glace

Paired with 2007 Silver Oak Alexander Valley Cabernet Sauvignon and is a profound, fruit-driven wine from a great California vintage. With a dark ruby color and a purple edge, it offers an inviting nose of ripe black plum, blackberry, baking spices and soy sauce. On the palate, this Cabernet is rich and full, with flavors reminiscent of a berry cobbler.

Its long, fruity finish and fine-grained tannins are a testament to exquisite ripeness at moderate alcohol.

Along with:

Paired with 2007 Silver Oak Napa Valley Cabernet Sauvignon. This wine combines elegance and depth in a balanced expression of this classic California vintage. It has a dark ruby color with a garnet edge and a complex nose of sandalwood, cedar, cassis, black cherry, dark chocolate and roasted coffee. On the palate, it is extremely rich and mouth-coating and has a long finish of concentrated fruit and spice with a slight tannic grip.

Fifth Course:

Chocolate Surprise

Paired with Meyer Port

**Cost for this evening is \$125 per person including Tax and Tip.
Contact Vino & Friends to make your reservation soon. Seating is limited.
559-434-1771 Ask for Chuck, Jen or Adam.**