



SER
STEAK + SPIRITS
AT THE ANATOLE

SILVER OAK WINE DINNER

JUNE 21, 2019

\$159++

reception appetizers

SER COCKTAIL

tuna nachos | avocado, dynamite sauce, charred pineapple, wasabi tobiko
wood fried elk | pickled blueberries, onion soubise, crispy shallots

first course

2014 TWOMEY SAUVIGNON BLANC

frisee salad | bacon vinaigrette, Asian pear, quail egg, whipped boursin pickled red onion

second course

2014 TWOMEY MERLOT

grilled lamb meatball | spiced yogurt, chimichurri, lemon mint greens

third course

2014 NAPA VALLEY CABERNET SAUVIGNON

beef wellington | frontier farms wagyu filet, foie gras, hen of the woods, mustard bordelaise

fourth course

2014 ALEXANDER VALLEY CABERNET SAUVIGNON

melting chocolate sphere | blackberry cremeoux, white chocolate crumble, fresh raspberries, hot cabernet sauce

EXECUTIVE CHEF KYLE JONES