



A Night of Art and Wine

**Welcome Premier Wine Artist Thomas Arvid and Silver Oak
September 13, 2024**

Hors d' Oeuvres

PROSCIUTTO & GRUYERE CROSTINI

garlic toast, gruyere cheese, fig jam & arugula

Paired with VEUVE CLICQUOT Yellow Label Brut Champagne, France, NV

Course One

AHI TUNA CARPACCIO

orange supreme, miso-avocado puree, cilantro oil, passionfruit vinaigrette,
black Hawaiian lava salt & crispy gyoza crisp

Paired with 2023 TWOMEY Sauvignon Blanc, Napa & Sonoma Counties,
California

Course Two

GALA APPLE & DANISH BLUE CHEESE SALAD

fresh arugula, dried cranberries, sweet & spicy walnuts, pickled red onion &
agave lime vinaigrette

Paired with 2020 TWOMEY Pinot Noir, Russian River Valley, California

Course Three

CUCUMBER, MINT & PROSECCO GRANITA

crisp, clean flavors, paired with effervescent bubbles, refresh your palate for the
next act of your dining experience

Course Four

DUELING USDA PRIME NEW YORK STRIP TRANCHE

truffle-chive whipped potatoes, juniper-braised carrot puree, roasted
asparagus, black garlic blueberry sauce & sauce choron

Side by Side Pairing

2019 SILVER OAK, Cabernet Sauvignon, Alexander Valley, California

2018 SILVER OAK, Cabernet Sauvignon, Napa Valley, California

Course Five

TURKISH COFFEE CREMEUX

Callebaut Belgian chocolate, dried apricots, orange succade, house-made
chantilly cream & edible flowers
served with coffee or tea

\$200, limited seating available

Cheers!

Contact the gallery for more info.

info@dzian.net or 774-847-5596