

# FALL FOOD PAIRING

at  
EQUUS

**Thursday, November 6 at 7:30 PM**  
**Five-Course Dinner Paired with Silver Oak Winery**

*Having achieved "cult status" for its celebrated Cabernet Sauvignon, Silver Oak maintains its important niche in California wine industry for its rich and distinctive flavors.*

## **Appetizer**

**Foraged Mushroom Risotto**  
*Truffle Crème Fraîche, Fresh Herbs*

*Twomey Cellars Sauvignon Blanc 2013*

## **Second Course**

**Butternut Squash Soup**  
*Cinnamon Cream, Garlic Croutons*

*Twomey Cellars Pinot Noir 2012*

## **Fish Course**

**Prosciutto Wrapped Striped Bass**  
*Sautéed Spinach, Citrus Sauce*

*Silver Oak Alexander Valley Cabernet Sauvignon 2010*

## **Entrée**

**Braised Short Rib**  
*Parmesan Polenta, Brussels Sprouts, Sauce Bordelaise*

*Silver Oak Napa Valley Cabernet Sauvignon 2009*

## **Dessert**

**Cinnamon Panna Cotta**  
*Orange Compote, Vanilla, Honey*

*Coffee and Tea Service*

*Five-Course Dinner with Pairing at \$150.00++ per person.  
7:30 PM. Limited seating is available. Please call 914.631.3646 to make your reservation.*

## **Castle HOTEL & SPA**

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**SILVER OAK**