

PERFECTLY PAIRED SERIES

THURSDAY, AUGUST 20TH | 6:00PM

Meyer Family Cellars

You are invited to join us for an incredible evening with Matt Meyer, the son of Silver Oak's original legendary winemaker and founder, Justin Meyer.

Now the owner of Meyer Family Cellars, Matt will be showcasing his incredible wines, each thoughtfully paired with a dish from our talented Executive Chef. This will be an evening you won't soon forget!

FIRST COURSE

Beausoleil Oyster • Shaved Asparagus. Citrus.
Cilantro. Blistered Heirloom Tomato. Watercress.

Paired with Yorkville Highlands Sauvignon Blanc

SECOND COURSE

Earl Grey Smoked Yellowfin Tuna

Mushroom Duxelles. Celeriac Puree. Roasted Mitaki.
King Trumpet "Chip." Cherry Reduction.

Paired with Ferrington Vineyard Anderson Valley Pinot Noir

THIRD COURSE

Hazelnut Cardamom dusted Lab Rack

Aged Blue Cheese Mousseline. Strawberry Jus.

***Paired with Spitfire Oakville Cabernet Sauvignon
& Fluffy Billows Oakville Cabernet Sauvignon***

FOURTH COURSE

Juniper Crusted Venison Loin

Parsnip. Blackberry Gastrique. Brussel Sprout. Cacao Nib Jus.

Paired with Bonny's Vineyard Oakville Cabernet Sauvignon

FIFTH COURSE

Madagascar Vanilla Bean Cheesecake

Port Poached Wild Berries. Candied Pecan. Citrus Zest.

Paired with Port

RSVP | reservations@bearlakereserve.com | 828-293-7414

Owners - \$185++ | Guests - \$225++