



OAK VALLEY VINEYARD VINTNER'S DINNER MENU

1st Course: Llano Estacado Pinot Grigio - served with Pan Seared Crab Cakes with citrus cumin cured salmon, jalapeno shrimp slaw and a Texas style Remoulade

2nd Course: Llano Estacado Tempranillo Reserve- served with Bandera stuffed Quail with sundried tomato grilled polenta and ice wine reduction

3rd Course: Llano Estacado Viviana- served with Gulf Coast Drum with a pine nut and herb crust creamed parsnip and red wine caramelized shallots

4th Course: Llano Estacado "1836" Red Blend- served with Beef Medallions with Dauphinoise potatoes, roasted root vegetables, carrot horseradish puree and Madera Jus

5th Course: Llano Estacado "Cellar Select" Port-served with a duo of Oak Valley Vineyard Desserts- Sticky Toffee Pudding and Grandma Jean's homemade Cheesecake.

A TEXAS BISTRO WITH
RUSTIC ELEGANCE



CALL US TO MAKE
YOUR RESERVATION
TODAY

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