



Far Niente and Nickel & Nickel Wine Dinner

Wednesday, May 26th

1ST COURSE

Far Niente Chardonnay 2018
Smoked Scallop Crudo w/ *Frisée* & Champagne Vinaigrette

2ND COURSE

EnRoute Pinot Noir “Les Pommiers” 2018
Porcini Mushroom Risotto w/ *Pork Belly Chicharrón*

3RD COURSE

Nickel & Nickel “Quicksilver Vineyard”, Cabernet Sauvignon 2018
Nickel & Nickel “Quarry Vineyard”, Cabernet Sauvignon 2018
Grilled Lamb Chops w/ *Braised Savoy Cabbage* & *Huckleberry Bordelaise*

4TH COURSE

Nickel & Nickel “State Ranch Vineyard”, Cabernet Sauvignon 2018
Nickel & Nickel “John C. Sullenger Vineyard”, Cabernet Sauvignon 2018
Dry-Aged Prime Sirloin w/ *Potato Pave*, *Charred Asparagus* & *Veal Demi-Glace*

5TH COURSE

Far Niente “Dolce” Late Harvest N.V.
House-made Peach “Melba”



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885

