

WINE PAIRING DINNER



Featuring Wines by Far Niente & our Culinary Team's Signature Dinner

FIRST COURSE

Scallop Ceviche

Hazelnuts, Citrus Glaze, Truffle Chili Crunch

Sweet Potato Chips

2020 Post and Beam Chardonnay

SECOND COURSE

Grilled Black Cod Cioppino

Mussels, Clams, Shrimp, Tomato -
Saffron Broth

Garlic Brioche

2019 Enroute Pinot Noir Les Pommiers

THIRD COURSE

Beef Carpaccio

Crispy Capers, Pommery Mustard Vinaigrette

Baby Arugula, Pecorino Romano

*2019 Far Niente Post and Beam
Cabernet Sauvignon*

FOURTH COURSE

Oven Roasted Lamb Chops

Crispy Herb Baby Potatoes,
Foie Gras Béchamel

2018 Far Niente Cabernet Sauvignon

DESSERT

Chocolate Truffle Bomb

Milk Chocolate - Caramel Mousse

Dark Chocolate - Brandy Mousse Center

Chocolate Sundae Cake,

Dark Chocolate Ganache Glaze

Chocolate Shavings, Vanilla Bean

Crème Anglaise

NO SUBSTITUTIONS PLEASE

PLEASE NOTE THAT ALLERGY NEEDS CANNOT BE ACCOMMODATED FOR WINE PAIRING DINNERS

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