



Far Niente

WINE ESTATES



WINE DINNER

TUESDAY, JUNE 23RD

6:30PM

\$165 ++

TAX & 20% GRATUITY



The Menu

FIRST COURSE

FRESH MOZZARELLA CROSTINI

FIG, PROSCIUTTO, PISTACHIO, BALSAMIC,
BUTTERED CROSTINI

Bella Union Sauvignon Blanc Rutherford 2023

SECOND COURSE

SEARED TUNA

BELUGA CAVIAR, TRI-COLOR CARROT, CILANTRO AIOLI,
SPICY MAYO, WASABI MICROGREENS

2024 Nickel and Nickel Chardonnay Truchard

THIRD COURSE

STRIPED SEABASS

ROASTED CORN PUREE,
PICKLED CUCUMBER SALAD, BASIL OIL

2024 Far Niente Chardonnay

FOURTH COURSE

PAN SEARED DUCK

PARSNIP PUREE, BLOOD ORANGE SAUCE

2023 Nickel and Nickel Sullenger Cabernet

FIFTH COURSE

BEEF WELLINGTON

CENTER CUT FILET, PROSCIUTTO,
MUSHROOM, RED WINE DEMIGLACE

2023 Far Niente Cabernet Sauvignon

SIXTH COURSE

WHITE POACHED PEAR

MARSCAPONE, WHIPPED CREAM,
CANDIED PECAN

2021 Dolce