

## FAR NIENTE AND NICKEL & NICKEL

Winemaker Dinner

Friday, May 25, 2018

### Butter Poached Lobster Tail

fennel, cara cara orange jus

2016 Far Niente Chardonnay

### Duck Confit Stuffed Soppresione

braised duck and foie gras, nettle pasta, huckleberry, duck jus

2014 Nickel & Nickel, Bear Flat Vineyard, Merlot

### A5 Japanese Wagyu

seared ribeye wagyu, shiitake fried dumpling, wasabi, daikon,

shiso, Szechuan peppercorn sauce

2015 Far Niente Cabernet Sauvignon

and

2015 Bella Union Cabernet Sauvignon

### Cremeux de Citeaux,

### French Triple Cream Cheese from Fromager Rodolphe Le Meunier

Périgord black truffle, triple cream cheese, crispy potato

2014 Nickel & Nickel, Quarry Vineyard, Cabernet Sauvignon

### Lemon and Basil

lemon mousse, lemon glass, basil gelato, blackberry

2012 Dolce "Liquid Gold"

*Far Niente*



THE NAPA VALLEY WINE ESTATE  
ESTABLISHED 1885

Executive Chef Rachel Haggstrom  
Pastry Chef Saree Musick

*Nickel & Nickel*  
S&N  
Single Vineyard Wines