

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