

# FAR NIENTE AND NICKEL & NICKEL WINE DINNER

THURSDAY JUNE 20TH AT 6PM



## FIRST COURSE

### **ASPARAGUS RISOTTO**

WHITE & GREEN ASPARAGUS, CHARRED LEMON & SPRING ONION  
TOPPED WITH SHAVED ASPARAGUS & HERB SALAD, BURNT LEMON  
VINAIGRETTE

**FAR NIENTE CHARDONNAY, 2022, NAPA VALLEY**

## SECOND COURSE

### **ORA KING SALMON EN CROUTE**

FLORENTINE SAUCE OF MUSHROOMS, SPINACH,  
HEIRLOOM CHERRY TOMATOES

**ENROUTE "LES POMMIERS" PINOT NOIR, 2022,  
RUSSIAN RIVER VALLEY, SONOMA**

## ENTREE COURSE

### **IMPERIAL WAGYU PETITE TENDERLOIN**

FORK SMASHED FINGERLING POTATOES,  
MALIBU CARROTS, FIG BORDELAISE

**BELLA UNION CABERNET SAUVIGNON, 2019, NAPA VALLEY**

**NICKEL & NICKEL "JOHN C. SULLENGER VINEYARD"  
CABERNET SAUVIGNON, 2021, OAKVILLE, NAPA VALLEY**

## DESSERT COURSE

### **CLASSIC TIRAMISU**

COFFEE, RUM & KAHLUA SOAKED LADY FINGERS,  
MASCARPONE CREAM, COCOA

**DOLCE LATE HARVEST WHITE, 2015, NAPA VALLEY**

**\$139 PER PERSON PLUS MD SALES TAX AND GRATUITY**



THE NAPA VALLEY WINE ESTATE  
ESTABLISHED 1885