



Far Niente and Nickel & Nickel

Thursday - June 24th, 2010 ~ 6:30pm

\$95 per person (plus tax & gratuity)

Starter

Salmon Tartar on a Bed of Spring Greens

Paired with: Far Niente Chardonnay, Napa 2008

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First Course

Parmesan Risotto with Asparagus and Bacon

Paired with: EnRoute by Far Niente Pinot Noir, Russian River 2008

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Second Course

Chilean Sea Bass

Sautéed with Zucchini in a Caviar Beurre Blanc

Paired with: Nickel & Nickel Syrah "Darrien", Russian River 2007

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Entrée

***Grilled Filet Mignon served with Mushroom Sauce,
Baked Parmesan Tomato and Roasted Garlic Mashed Potatoes***

Paired with: Far Niente Cabernet Sauvignon, Oakville 2007

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Dessert

***Poached Pear with Crème d'Almonde
Topped with Chocolate Ganache***

Paired with: Dolce, Napa 2005



~ Menu and Wine items are subject to change ~

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