

Far Niente



FAMILY OF WINERIES AND VINEYARDS

FRIDAY, MARCH 15, 2024
6:30 P.M. RECEPTION | 7:00 P.M. DINNER

Reception

OYSTERS & CAVIAR

King Salmon, Kaluga, & Paddle Fish Caviars
Fresh Made Blinis and Latkes

Fresh Shucked Oysters | Accoutrements

CHARDONNAY, POST & BEAM, NAPA, 2022

CABERNET SAUVIGNON, POST & BEAM, NAPA, 2022

Menu

CELERIAC TRUFFLE CREAM

shaved truffles, fleuron, rainbow lucky sorrel

SAUVIGNON BLANC, BELLA UNION, NAPA, 2021

TORCHED SEA BREAM

rock shrimp stuffed, white asparagus,
candy stripe beets, Minus 8 vinegar emulsion

CHARDONNAY, FAR NIENTE, NAPA, 2022

LACQUERED RABBIT SADDLE

cannellini, Spanish chorizo, charred alliums

PINOT NOIR, ENROUTE, LES POMMIERS, RUSSIAN RIVER, 2022

WAGYU BAVETTE PAVÉ

roasted carrot marrow, duck fat potato Parisienne, red wine reduction

CABERNET SAUVIGNON, FAR NIENTE, NAPA, 2021

SPRING PAVLOVA

rhubarb confit, kumquat, strawberry water, lemon, gingered ice cream

LATE HARVEST, DOLCE, NAPA, 2017

COFFEE SERVICE

The Athenaeum