

FAR NIENTE WINE DINNER

PASSED HORS D'OEUVRES

FRIED BABY ARTICHOKE

CANDIED LEMON ∞ BASIL AIOLI

POTATO PAVÉ

CRÈME FRAÎCHE ∞ CHIVE ∞ OSSETRA CAVIAR

LOBSTER SALAD TARTLET

FINE HERBS ∞ LEMON ∞ BRIOCHE TART SHELL

TUNA & FOIE GRAS SLIDER

BRIOCHE ∞ PICKLED MANGO
BLACK GARLIC AIOLI

2023 FAR NIENTE CHARDONNAY, NAPA VALLEY

FIRST COURSE

ORA KING SALMON CRUDO

COMPRESSED WHITE PEACH ∞ MARCONA ALMOND ∞ BASIL ∞ MELON VINAIGRETTE

2024 POST & BEAM PINOT NOIR, SONOMA COAST

SECOND COURSE

BISON STRIPLOIN

CHARRED ONION SOUBISE ∞ BABY SUMMER SQUASH ∞ PICKLED FENNEL ∞ HUCKLEBERRY JUS

2023 NICKEL & NICKEL "BRANDING IRON" CABERNET SAUVIGNON, OAKVILLE, NAPA VALLEY

THIRD COURSE

AUSTRALIAN WAGYU "COWGIRL" FILET

SWEET CORN PURÉE ∞ ROASTED MAITAKE MUSHROOMS
BLACK TRUFFLE ∞ BONE MARROW BORDELAISE

2021 FAR NIENTE BENSON VALE CABERNET SAUVIGNON, OAKVILLE, NAPA VALLEY

DESSERT

PEACHES & CREAM

CRUNCHY GRANOLA ∞ HONEY-VANILLA INFUSED GEORGIA PEACHES
VANILLA SPONGE CAKE ∞ WHIPPED CRÈME FRAÎCHE

2021 FAR NIENTE DOLCE LATE HARVEST WINE, NAPA VALLEY

DIETARY ACCOMMODATIONS

PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS OR ALLERGIES AT THE TIME OF RESERVATION.
OUR CULINARY TEAM WILL GLADLY ACCOMMODATE REQUESTS WITH ADVANCE NOTICE.

JOIN US FOR A SPECIAL

FAR NIENTE

WINE DINNER

ONE OF NAPA VALLEY'S MOST ACCLAIMED WINERIES

THURSDAY
JULY 23RD

\$250^{PP++}

6:30^{PM} RECEPTION
7:00^{PM} DINNER



RESERVE HERE



MEAT MARKET
BOCA RATON

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