



FAR NIENTE WINE DINNER

PASSED HORS D'OEUVRES

MAINE LOBSTER CONES
SNOW CRAB & AVOCADO TOSTADAS
CARAMELIZED PORK BELLY SKEWERS
AHI TUNA & COMPRESSED MELON SPOONS

2023 FAR NIENTE CHARDONNAY, NAPA VALLEY

FIRST COURSE

PEPPER-CRUSTED KING SALMON
PINOT NOIR & CHERRY BUTTER ∞ ROASTED CHANTERELLE MUSHROOMS
CRISPY RICE-SCALLION PANCAKE

2024 POST & BEAM PINOT NOIR, SONOMA COAST

SECOND COURSE

ZELLWOOD SWEET CORN & FRESH RICOTTA RAVIOLI
WESTHOLME WAGYU OXTAIL ∞ AUSTRALIAN BLACK WINTER TRUFFLE ∞ SWEET CORN PURÉE
AGED PARMIGIANO REGGIANO ∞ SMOKED SOY-BONE MARROW REDUCTION

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

THIRD COURSE

WOOD-GRILLED BISON TENDERLOIN
MEXICAN CHOCOLATE MOLE ∞ TOASTED CUBANELLE PEPPER TAMAL
HONEY-CHARRED MAITAKE MUSHROOMS ∞ BABY CARROTS ∞ BLACK CHERRY GASTRIQUE

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

DESSERT

GEORGIA PEACHES & CREAM
VANILLA BEAN CRÈME FRAÎCHE ∞ ALMOND FRANGIPANE
FRESH PEACH PRESERVES ∞ ALMOND PRALINE

2021 FAR NIENTE DOLCE LATE HARVEST WINE, NAPA VALLEY

JOIN US FOR A SPECIAL

FAR NIENTE

WINE DINNER

ONE OF NAPA VALLEY'S MOST ACCLAIMED WINERIES

TUESDAY
JULY 21ST

\$300^{PP++}

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



RESERVE HERE



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TAMPA

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