

JULY 16, 2024

CHIMNEY *park*

welcomes

Far Niente
WINE ESTATES


presented by

Lindsey Lasky

RECEPTION

PASSED SNACKS

Nickel & Nickel, Truchard Chardonnay, Napa, 2021

FIRST COURSE

ALASKAN HALIBUT "2-WAYS"

"scallop" and dynamite mousse, compressed pineapple, macadamia nuts, green apple glacage, toasted coconut

Far Niente, Chardonnay, Napa, 2022

SECOND COURSE

GARGANELLI & MUSHROOM

hand-rolled pasta, maitake mushroom, shaved summer truffle, mushroom velouté, reggiano, garden herbs

En Route, "Les Pommiers" Pinot Noir, Russian River Valley, 2022

THIRD COURSE

IBERIAN "SECRETO de BELLOTA" PORK SHOULDER

"summer succotash" of pole beans, sweet corn, heirloom tomatoes, "salsa verde" pork jus

Bella Union, Cabernet Sauvignon, Napa, 2021

MAIN COURSE

NIMAN RANCH GRASS-FED BEEF NEW YORK STRIP

roasted new crop potatoes, swiss chard, carrots, thyme-infused demi-glace

Nickel & Nickel, Branding Iron Cabernet Sauvignon, 2015 and 2021

DESSERT

FOIE GRAS CRÈME CARAMEL

palisade peach compote, toasted almonds, candied lemon, "foie bits"

Dolce, "Liquid Gold", Late-Harvest Semillon & Sauvignon Blanc, Napa, 2017

\$275 per person

RETAIL WINES AVAILABLE FOR PURCHASE