

LEGAL SEA FOODS

Far Niente / Nickel & Nickel Wine Dinner & Chardonnay Seminar

Far Niente / Nickel & Nickel Wine Dinner
7:30pm · Tuesday, October 23rd · \$165 all inclusive

*Hosted by Larry Maguire, President, CEO & Partner of Far Niente Winery
and Sandy Block, Master of Wine*

First Course

Poached Atlantic Cod

butternut squash 'plin' and butter-braised leeks scented with vanilla bean

Nickel & Nickel "Searby Vineyard" Chardonnay, Russian River, 2005

Second Course

Seared Foie Gras

salad of duck confit, arugula and fig with sage pistou

Nickel & Nickel "Harris Vineyard" Merlot, Oakville, 2004

Main Course

Herb-Crusted Venison Loin

morel and shallot ragoût and parsnip puree

Nickel & Nickel "Sullenger Vineyard" Cabernet Sauvignon, Oakville, 2004

Nickel & Nickel "Vogt Vineyard" Cabernet Sauvignon, Oakville, 2004

Nickel & Nickel "Rock Cairn Vineyard" Cabernet Sauvignon, Howell Mountain, 2004

Cheese Course

Rustic Italian Cheeses

Far Niente Cabernet Sauvignon, Oakville, 2004

Dessert

Caramel Poached Pear

almond phyllo and ginger ice cream

Dolce, Late Harvest, Napa Valley, 2003

Chardonnay Seminar: A Vertical Tasting of Far Niente

6:00pm · Tuesday, October 23rd · \$30 all inclusive

(limited seating available, must attend the dinner in order to attend the seminar)

Poached Trout Rillettes, Brioche Toast and Apple Brunoise

Parmesan Gougère with Lobster and Chive

Scallop Mousse with Smoked Salmon and Crème Fraîche

Far Niente Chardonnay: '01, '02, '03, '04, '05, '06



If it isn't fresh, it isn't Legal! ®

Park Square Wine Cellar · Boston
Reservations Required · Please Call 617.530.9397

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