

FAR NIENTE / NICKEL & NICKEL WINE DINNER
PRESENTED BY ONE ELEVEN CHOP HOUSE
TUESDAY, SEPTEMBER 19TH, 2017

Seared Georges Bank Sea Scallops
caramelized peach, peach purée

ENROUTE CHARDONNAY, RUSSIAN RIVER, 2014

Seared Maple Leaf Duck Breast
balsamic pomegranate reduction, pickled
pomegranate seeds, bulls blood

ENROUTE PINOT NOIR, RUSSIAN RIVER, 2014

Intermezzo
Blood Orange Sorbet

Braised Ox Tail Ragu
slow cooked oxtail, house beet pasta

NICKEL & NICKEL "BEAR FLAT" MERLOT

OAK KNOLL / NAPA, 2014

Duck Prosciutto Wrapped Prime Filet
potato cream, cedar smoked cabbage,
blackberry demi sauce

NICKEL & NICKEL "HAYNE" CABERNET

ST. HELENA / NAPA, 2014

FAR NIENTE "ESTATE" CABERNET,

OAKVILLE/ NAPA, 2014

"Fig Newton" Sundae
vanilla bean gelato, bourbon fig glaze,
vanilla cookie crumble

Prepared by Chef Doug Gavaletz &
Chef Andrew Hollingworth