

QUAIL CREEK WINE DINNER

FEATURING:

Far Niente Winery

APRIL 24, 2026

6:00 PM @ COPPER LOUNGE

COURSE 1

Nickel & Nickel, Chardonnay Truchard
Vineyard Carneros, 2024

&

Far Niente, Chardonnay, Napa Valley, 2024

Scallop carpaccio, avocado, apples, fennel &
grapefruit vinaigrette

COURSE 2

Post & Bean, Pinot Noir,
Sonoma Coast, 2024

Roasted beets, candied walnuts, watercress, baby
kale, carrot ribbons, raspberry vinaigrette

COURSE 3

Bella Union, Cabernet Sauvignon,
Napa Valley

&

Far Niente, Cabernet Sauvignon,
Napa Valley, 2023

Adobo rubbed lamb chops, cinnamon demi,
grilled asparagus &
Boursin mashed potatoes

COURSE 4

Dolce, Late Harvest White, Napa Valley
Gorgonzola & pear tart served with walnuts
& salted caramel

Far Niente

FAMILY OF WINERIES
AND VINEYARDS

FOOD ONLY

\$68.00 - Food

\$13.60 - Service Fees

\$5.50 - Tax

\$87.10 - Total

FOOD & WINE

\$145.91 - Food & Wine

\$29.18 - Service Fees

\$11.81 - Tax

\$186.90 - Total

SPACE IS LIMITED

PLEASE NOTE: PARTIES OF 2 ARE SUBJECT
TO BE SEATED WITH ANOTHER COUPLE
NO REFUNDS OR EXCHANGES