



COPPOLA WINE DINNER

WEDNESDAY DEC 8 6:30PM

RECEPTION

**INGLENOOK, SAUVIGNON BLANC RUTHERFORD, NAPA VALLEY
RECEPTION WINE**

FIRST COURSE

INGLENOOK BLANCANEUX NAPA VALLEY

38% Viognier 35% Marsanne 27% Roussanne

Served With

Pear, cheese,

SECOND COURSE

INGLENOOK EDIZIONE PENNINO ZINFANDEL

95% Zinfandel, 4% Primitivo, 1% Petite Sirah

Served With

Home Made Veal Sausage Saltinbocca

THIRD COURSE

INGLENOOK, CABERNET SAUVIGNON

95% Cabernet Sauvignon 3.5% Cabernet Franc 1% Merlot 0.5% Petit Verdot

Served With

Pasta With a Porcini mushroom sauce

FOURTH COURSE

INGLENOOK RUBICON, 2017, 2013, 2008

88 % Cabernet Sauvignon, 8 % Merlot, 3 % Cabernet Franc, 1 % Petit Verdot

Served With

Beef Tenderloin

topped with Foi Gras &
white Truffel in a Madiera wine sauce

\$175 PER PERSON PLUS TAX & GRATUITY

ALL WINES CAN BE PURCHASED FROM THE DINNER

HOSTED - MARK VANSTON FROM THE INGLENOOK WINERY

"FRANCIS FORD COPPOLA"

ANGELO CARUSO - CHEF/OWNER

***NOT ALL ITEMS ARE LISTED, PLEASE NOTE ANY ALLERGIES TO YOUR SERVER**