

Mother's Day

Menu

MAY 7 – 9, 2021

FIRST COURSE

Mixed Lettuces with Strawberry,
Toasted Walnuts, Ricotta Salata,
and Pickled Red Onion

Mimosa Cocktail



SECOND COURSE

Chicken Breast Piccata with
California Spring Asparagus

Director's Cut Chardonnay

or

Domaine De Broglie Brut Rosé



DESSERT

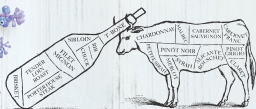
Chocolate Budino with Peanut
Butter Mousse, Salted Peanuts,
and Caramel Sauce

♡ \$45 PER PERSON ♡

\$12 OPTIONAL EXCLUSIVE WINE PAIRING
50Z. POUR.

Consuming raw or undercooked meats.
Poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.
Please inform your server of any food
allergies.

Excludes state sales tax and gratuity.
Automatic 20% Gratuity for Parties of 6
guests or more.



RUSTIC

FRANCIS'S FAVORITES

FRANCIS FORD COPPOLA WINERY, GILKEYSVILLE, CA