

90 POINT *Eating Menu*

Includes a take-home bottle of our
2015 Diamond Collection Claret

Aperitivo

Zuppa dello Chef

Appetizers

CHOOSE ONE OF THE FOLLOWING

Seasonally Inspired Risotto

Caesar Salad

Fresh Mozzarella

PAIRED WITH

SOFIA MÉTHODE CHAMPENOISE

Entrée

CHOOSE ONE OF THE FOLLOWING

Rack of Lamb Madame Bali

Rigatoni & Meatballs

Grilled Vegetable Entrée

Penne Puttanesca

Grilled Salmon

PAIRED WITH YOUR CHOICE OF

2013 ARCHIMEDES

95 POINTS – 2016 SOMMELIER CHALLENGE

94 POINTS – ROBERT PARKER OF THE WINE ADVOCATE

91 POINTS – WINE ENTHUSIAST MAGAZINE

90 POINTS – WINE SPECTATOR

2013 ELEANOR

93 POINTS – 2016 SOMMELIER CHALLENGE

90 POINTS – WINE ENTHUSIAST MAGAZINE

2014 FRANCIS COPPOLA RESERVE CABERNET SAUVIGNON

91 POINTS - 2017 WINEMAKER'S CHALLENGE

Dessert

CHOOSE ONE OF THE FOLLOWING

Panna Cotta

French Lemon Tart

Chocolate Mousse Al 'Francis Francis'

PAIRED WITH YOUR CHOICE OF

FRANCIS COPPOLA RESERVE PETITE SIRAH DESSERT WINE
OR LATE HARVEST SEMILLON



All wine pairings are served in 3 oz pours.

\$90 per person

Excludes state sales tax and gratuity.

Additional menu items and substitutions are available
at à la carte pricing.



FRANCIS COPPOLA WINERY, GEYSERVILLE, CA

RUSTIC

FRANCIS'S FAVORITES

