

# RUSTIC

FRANCIS FORD COPPOLA WINERY

## MENU DI STAGIONE



### FIRST COURSE

#### DUNGENESS CRAB CAKE

*Celery Root and Meyer Lemon*

#### SUGGESTED WINE PAIRING

*The Wines of Francis Coppola Vermentino*



### SECOND COURSE

#### BRAISED BEEF SHORT RIB

*Burbank Potato Crocchetta and Baby Carrots*

#### SUGGESTED WINE PAIRING

*Francis Coppola Reserve Cabernet Sauvignon*



### THIRD COURSE

#### CHOCOLATE CHIP COOKIE

*Baked to Order with Sea Salt*

#### SUGGESTED WINE PAIRING

*Francis Coppola Reserve Petite Sirah Dessert Wine*

**\$70 per person • \$25 wine pairings**

[francisfordcoppolawinery.com](http://francisfordcoppolawinery.com)

*Wine, alcohol, and nonalcoholic beverages are not included.*



The olive oil tin collection on display in RUSTIC comes from Italy, given to Francis Coppola by Tiziana Guatelli, who began collecting these works of art as a young girl. This type of decorative printed can was created for export to Italian immigrants in the U.S. and thus portrayed images of their homeland. Tiziana spent many years looking for old cans, often visiting small companies that were going out of business. The extensive collection is comprised of more than 4,000 pieces including rare lithographic stones used in the process. Please inform your server of any food allergies. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.