

RUSTIC

FRANCIS FORD COPPOLA WINERY

STAGIONE



OUR WINE & FOOD EXPERIENCE

COURSE ONE

WILD SHRIMP

Cara cara orange, kohlrabi, mint, pistachio

WINE PAIRING

The Wines of Francis Coppola Vermentino, 2024



COURSE TWO

RICOTTA GNOCCHI

Black trumpet mushrooms, green garlic, brown butter, verjus

WINE PAIRING

The Wines of Francis Coppola Negroamaro, 2022



COURSE THREE

LIBERTY DUCK BREAST

Huckleberry, sunchoke, grilled spinach

WINE PAIRING

Francis Coppola Reserve Syrah, 2021



78 per person

Price includes wine pairings.



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