

RUSTIC

FRANCIS FORD COPPOLA WINERY

STAGIONE



OUR WINE & FOOD EXPERIENCE

COURSE ONE

CALIFORNIA ASPARAGUS

Local ricotta cheese, estate Meyer lemon, chive

WINE PAIRING

Francis Coppola Reserve Viognier, 2024



COURSE TWO

CAVATELLI WITH MOREL MUSHROOMS

Spring peas, shallot, chervil

WINE PAIRING

Francis Coppola Reserve Pinot Noir, 2023



COURSE THREE

STEMPLE CREEK HANGER STEAK

Fava beans, spring onion puree, red wine jus

WINE PAIRING

Eleanor, 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.