

RUSTIC

FRANCIS FORD COPPOLA WINERY

STAGIONE



OUR WINE & FOOD EXPERIENCE

COURSE ONE

ZUCCHINI SALAD

Sunflower shoots, pickled shallot, toasted almond, verjus, fresh herbs

WINE PAIRING

The Wines of Francis Coppola Vermentino, 2024



COURSE TWO

GRILLED SHRIMP

Leek puree, blistered cherry tomato, basil oil

WINE PAIRING

Francis Coppola Reserve Rosé of Pinot Noir, 2025



COURSE THREE

STEMPLE CREEK HANGER STEAK

Romano beans, gremolata, porcini bordelaise

WINE PAIRING

Francis Coppola Reserve Cabernet Sauvignon, 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.