

# *Pearl Wine Dinner*

*Featuring the Wines  
Of the  
Far Niente  
Family of Wineries and Vineyards*

## *Dinner Menu*

### *First Course*

*Fresh Mozzarella, Figs, Kalamata Olives, Basil Oil, Balsamic Glaze, Heirloom Tomato Crostini  
Cheese and Charcuterie, Dates, Dragonfruit, Raisin Crisps, Blackberries, Grapes*

### *Second Course*

*Charred Oyster Mushrooms, Lemon Gremolata, Seared Shiitake Caps,  
Red Pearl Onions, Pinot Noir Reduction*

### *Third Course*

*Cabernet Braised Boneless Short Rib, Yukon Gold Croquettes with Maytag Bleu, Chives  
Roasted Butternut and Patty Pan Squash, Holland Leek, Dried Cranberries*

### *Fourth Course*

*Dolce Late Harvest Poached Pear, Chocolate Base, Vanilla, Honey,  
Cinnamon, Star Anise, Pink Peppercorn*

### *Wine Dinner*

*\$130.00 per person (All Inclusive)*

*or*

### *Oyster Point Hotel Package*

*2 Wine Dinner tickets & Room \$375.00 (All Inclusive)*