



Far Niente

St. Barbara Menu

Appetizer

Caesar salad

Chopped Egg, House Cured Bacon
& Black Pepper Croutons

Wild Mushroom Soup

Chive & Truffle Oil

Spinach Salad

Green Apple, Roquefort Cheese, Toasted Walnuts
& Cider Dressing

Mains

Grilled Salmon

Israeli Cous Cous, Roasted Vegetables & Harissa Sauce

Voltigeur Chicken Breast

Beluga Lentil Sofrito, Crème Fraiche, Asparagus

Fusilli

Cannellini Bean, Watercress Pesto,
Toasted Pecans, & Ricotta Salata

Dessert

FN Dark Chocolate Cake

Chocolate Cream & Vanilla Chantilly

Mascarpone Cheesecake

Wild Blueberry Preserve, Almond Streusel

Coffee or tea

\$55/pp

JENNIFER CHIARAVALLOTTI TEL 416.214.9922 FAX 416.214.1895

PRICES ARE PER PERSON PLUS TAXES AND 18% GRATUITY

MENU SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY



Far Niente

Sonoma Valley Menu

Appetizer

Spinach Salad

Green Apple, Roquefort Cheese, Toasted Walnuts
& Cider Dressing

Caesar salad

Chopped Egg, House Cured Bacon
& Black Pepper Croutons

Panzanella Salad

Sovereign Farms Vine Ripe Tomatoes, Focaccia Croutons,
Reggiano Cheese, Crispy Capicola & Roasted Garlic Aoli

Mains

Fusilli

Cannellini Bean, Watercress Pesto,
Toasted Pecans, & Ricotta Salata

Flat Iron Steak

Yukon Potato Mash, Chorizo Sauce, Tomato Salsa

Grilled Salmon

Yukon Gold Potato Sweet Corn Hash, Asparagus

Voltigeur Chicken Breast

Beluga Lentil Sofrito, Crème Fraiche, Green Beans

Dessert

FN Dark Chocolate Cake

Chocolate Cream & Vanilla Chantilly

Mascarpone Cheesecake

Wild Blueberry Preserve, Almond Streusel

Coffee or Tea

\$65/pp

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Napa Valley Menu

Appetizer

Wild Mushroom Soup

Chive & Truffle Oil

Grilled Shrimp

Tomato, Cucumber, Kalamata Olives, Coriander, Mint,
Shallot Dressing & Barrel Aged Feta

Caesar salad

Chopped Egg, House Cured Bacon
& Black Pepper Croutons

Mains

Fusilli

Cannellini Bean, Watercress Pesto,
Toasted Pecans, & Ricotta Salata

Grilled Filet of Beef

Yukon Gold Potato Sweet Corn Hash & Chimichurri

Voltigeur Chicken Breast

Beluga Lentil Sofrito, Crème Fraiche, & Green Beans

Ocean Trout

Israeli Cous Cous, Roasted Vegetables & Harissa Sauce

Dessert

FN Dark Chocolate Cake

Chocolate Cream & Vanilla Chantilly

Mascarpone Cheesecake

Wild blueberry Compote, Almond Streusel Topping

Sorbet & Gelato

Coffee or Tea

\$75/pp

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