

Artevino @ Elk Cove Inn Winemaker's dinner

Welcome Wine & Pass Hors d'Oeuvre

Onions, Goat Cheese & Fig Tartlet
&
Shrimp Causa with Avocado, Lime and Aji Amarillo, Queso fresco Cream

Artevino Flora Estate 2017

Appetizers

Nori Consommé with salted Bonito flakes served with a smoked Sea Lettuce
whipped Quenelle

Artevino Estate Flora 2021

Sea Scallops, black Basil, pink Peppercorn and Meyer Lemon Carpaccio served
with fried Shallots and baby Cilantro Oil

Artevino Estate Chardonnay 2021

Pork belly Chicharron, Muscatel Grand Veneur sauce, Crisp Asian Pears served
with homemade spicy Kimchi

Artevino Muscat Canelli 2017

Duck Pithivier, Raspberry & Rosemary Demiglaze

Artevino Merlot 2018

Entrées

Zinfandel braised Rabbit saddle, fresh Grapes and Raisin reduction served with a
Cauliflower and Truffle Mousseline

Artevino Zinfandel 2018

Wild Sow slowly cooked with Cabernet Sauvignon, Orange peels, Clove, Cinnamon
and root Vegetables

Artevino Cabernet sauvignon 2018

Seared Lamb Loin Chop, Rosemary juice, Garlic & Mint Glaze served with
Ratatouille and Potatoes Anna

Artevino Pinot noir 2014, Anderson Valley

Dessert

Lemon Sabayon served with white Chocolate, black cracked Pepper and Gold Leaf

Artevino "Nectar of Goddess"

\$200.00 p/p plus tax & 20% gratuity