## **Winemaker Series**

at The Inn Keeper's Kitchen

Friday March 20, 2015

# March 20th

**Artesa Vineyards & Winery**The Jewel of Carneros



### <u>Menu</u>

#### **1st Course**

Poached Lobster over Snow Pea Shoots and Avocado 2012 Estate Reserve Chardonnay, Napa Valley

#### **2nd Course**

Seared Scallops over Pineapple and Blood Orange 2013 Sauvignon Blanc, Napa Valley

#### **3rd Course**

**Poussin over Caramelized Pearl Onions** 

2012 Estate Reserve Pinot Noir, Napa Valley

#### 4th Course

Grilled Venison with Rosemary Pears & Butternut Squash

2011 Artisan Series Cabernet Sauvignon, Napa Valley

#### <u>Dessert</u>

**Chocolate Mousse Cake with Raspberry** 

2010 Elements Merlot, Sonoma

## <u>Artessa</u>

Set high into a hilltop with panoramic views of Napa Valley, San Francisco Bay and its own estate vineyards, it's easy to see why Artesa is called the Jewel of Carneros.

Owned by the Raventos family of Spain, whose winemaking history dates to the mid-sixteenth century, the winery takes its name from the Catalan word for "handcrafted." Today, Artesa focuses on producing small, ultra-premium lots of the varietals for which the Carneros and the Napa Valley are best known - Chardonnay, Pinot Noir, Merlot and Cabernet Sauvignon.

#### **Limited Seating \$95pp**

Executive Chef: Aaron Wilson Cellar Master: Stephen McKinney Winery Representative: Rick Roman, Artesa Brand Ambassador

