

Friday, January 11th

Dinner Starts at 7pm

# ELK COVE VINEYARDS

Truffle Winemaker's Dinner

Welcome Wine - 2015 "La Boheme" Brut Rose

## Z u p p a

### Vellutata di Patate e Tartufo

(Velvety potato soup topped with fresh Truffle)

2016 "Goodrich" CHARDONNAY

## A n t i p a s t i

### Tonno di Coniglio

(Authentic rabbit meat topped with truffle cheese fondue & fresh truffle)

2013 "Willamette Valley" PINOT NOIR

## P r i m i

### Risotto Cacio e Pepe

(Authentic Italian Cacio & Pepe Risotto with fresh truffle)

2016 "Goodrich" PINOT NOIR

## S e c o n d i

### Cinghiale e Polenta

(Slowly wine braised wild boar served on truffle Polenta & fresh truffle)

2016 "Boheme" PINOT NOIR

## D o l c e

### Crostata Cioccolato & Albicocca

(Homemade white chocolate & apricot jam Crostata)

2016 "Ultima" Estate Dessert Wine

## Wine Pairing Dinner - \$110

Gratuities not included - Reservations only via Opentable - Late cancellation or non show fee will apply