

NAVIO

ARTEMIS DOMAINES

WINE DINNER

May 15th 2026

RECEPTION

Tsar Nicoulai Caviar Tartelette D, F, G

Pickled Mediterranean Mussel SF

Cherry Consommé

JACQUESSON, CUVÉE N° 748, Champagne, France

WHITE JUMBO ASPARAGUS E, N

Roasted Almonds | Cured Egg Yolk | 25-Year Sherry Vinegar

EISELE VINEYARD SAUVIGNON BLANC, Calistoga, Napa Valley, California, 2024

LIBERTY FARM DUCK D

Pescadero Red Berries | Syrah Duck Jus | Duck Leg Parfait

BEAUX FRÈRES, THE BEAUX FRÈRES VINEYARD PINOT NOIR, Ribbon Ridge AVA, Willamette Valley, Oregon, 2023

CLOS DE TART, GRAND CRU MONOPOLE, Morey-Saint-Denis, Côte de Nuits, Burgundy, France, 2018

WAGYU TENDERLOIN D

Green Asparagus | Morel Mushrooms | "Sauce au Poivre"

CHÂTEAU LATOUR, LES FORTS DE LATOUR, Pauillac, Bordeaux, France, 2019

EISELE VINEYARD CABERNET SAUVIGNON, Calistoga, Napa Valley, California, 2016

CALIFORNIA ARTISAN CHEESES

Plum Marmalade | Half Moon Bay Honeycomb | Brisa Ranch Pear

JACQUESSON CUVÉE N° 741 DT, Champagne, France

Mignardises

Tasting Menu + Wine Pairing \$395 per person

Contains: (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (N) Nuts, (P) Peanuts, (SF) Shellfish, (TN) Tree Nut, (S) Soy, (SS) Sesame

Navio proudly partners with local farmers, ranchers and fishermen to craft our menus. All seafood is exclusively sourced from sustainable sources, and is supported by The Seafood Watch's Unparalleled Global Standard for Sustainable and Responsible Seafood Sourcing Practices.