



THE OCTAGON

SATURDAY, DECEMBER 7, 2024

PÂTÉ DI PICCIONE

SPECK WRAPPED THYME ROASTED SQUAB BREAST
LOCAL FIGS, POACHED PEAR, BURRATA CREAM, RED SORREL & HOUSE BALSAMIC
CABERNET FRANC RESERVE REDUCTION
BARBOURSVILLE VINEYARDS NEBBIOLO 2019



RISOTTO AL POLPO

AGED CARNAROLI RICE
CABERNET FRANC RESERVE OCTOPUS SUGO, POTATOES & CRISPY LEEKS
BARBOURSVILLE VINEYARDS OCTAGON 2016
BARBOURSVILLE VINEYARDS OCTAGON 2019



OSSO BUCO

OCTAGON BRAISED VEAL SHANK
SAUTÉED LOCAL MUSTARD GREENS, CREAMY POLENTA & GREMOLATA
BARBOURSVILLE VINEYARDS OCTAGON 2004
BARBOURSVILLE VINEYARDS OCTAGON 40TH ANNIVERSARY EDITION



BUNET

PIEDMONTESE AMARETTO CUSTARD
HAZELNUT CRUMBLE, VINCOTTO & ESPRESSO DUST
BARBOURSVILLE VINEYARDS MALVAXIA PASSITO 2005

– EXECUTIVE CHEF MICHAEL CLOUGH –