



# ITALIAN HARVEST FEAST

SATURDAY, SEPTEMBER 14, 2024

**MOLECCHIE IN CROSTA DI POLENTA, LIMONE CANDITO, BOTTARGA DI MUGGINE**

*CORN MEAL CRUSTED SOFT SHELL CRAB*

*CANDIED LEMON, CAPERS & GRILLED LOCAL CORN*

*VERMENTINO SAUCE*

**BARBOURSVILLE VINEYARDS BRUT BLANC DE NOIRS PINOT MEUNIER 2017**



**RISOTTO MANTECATO AI FUNGHI TRIFOLATI E TARTUFO ESTIVO**

*WILD MUSHROOM RISOTTO & FRESH SUMMER TRUFFLES*

**BARBOURSVILLE VINEYARDS SANGIOVESE TOSCANA 2020**



**GUANCE DI MANZO BRASATE AL NEBBIOLO**

*BRAISED BEEF CHEEKS*

*GLAZED YOUNG CARROTS, YUCA MASH & SAUTÉED SWISS CHARD*

*NEBBIOLO RESERVE SAUCE*

**BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2016**



**STRUDEL “TOSCA” CON CREMA DI ZABAGLIONE**

*“TOSCA STYLE” STRUDEL OF QUINCE & BUTTERNUT SQUASH*

*PAXXITO SABAYON & DRIED FRUITS SOAKED IN BASIL SYRUP*

**BARBOURSVILLE VINEYARDS PAXXITO 2019**

– EXECUTIVE CHEF MICHAEL CLOUGH –