



THANKSGIVING CELEBRATION

THURSDAY, NOVEMBER 28, 2024

INSALATA AUTUNNALE

LOCAL MESCLUN SALAD

ROASTED BUTTERNUT SQUASH, PICKLED RED ONIONS, TOASTED PECANS

PECORINO PEPATO & MAPLE-DIJON VINAIGRETTE

BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2022



ZUPPA DI ARAGOSTA

CREAMY MAINE LOBSTER BISQUE

POACHED CLAWS, TARRAGON CRÈME FRAÎCHE & TOASTED SOURDOUGH CROUTONS

BARBOURSVILLE VINEYARDS CHARDONNAY RESERVE 2022



ROTOLO DI TACCHINO ARROSTO

ROASTED TURKEY ROULADE FILLED WITH ESTATE PORK SAUSAGE & HERBS

MASHED POTATOES, SWEET POTATO GRATIN, SAGE STUFFING, ROASTED BRUSSELS SPROUTS

TURKEY GRAVY & CRANBERRY SAUCE

BARBOURSVILLE VINEYARDS OCTAGON 2020



TORTA DI PECAN AL CIOCCOLATO

BROWN BUTTER CHOCOLATE PECAN PIE

ORANGE-MADAGASCAR VANILLA BEAN GELATO

BARBOURSVILLE VINEYARDS PHILÉO N.V.

– EXECUTIVE CHEF MICHAEL CLOUGH –