



CHRISTMAS CELEBRATION LUNCH

SUNDAY, DECEMBER 22, 2024

INSALATA INVERNALE

LOCAL MESCLUN SALAD

TOASTED PISTACHIOS, POMEGRANATE SEEDS, ORANGES, APPLES

LOCAL CHÈVRE & HONEY-CHAMPAGNE VINAIGRETTE

BARBOURSVILLE VINEYARDS BRUT ROSÉ N.V.



RAVIOLI DI SALSICCIA DI PICCIONE

FRESH RAVIOLI PASTA FILLED WITH HOMEMADE SQUAB SAUSAGE

HERB-BROWN BUTTER SAUCE & PARMIGIANO REGGIANO

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2022



COSTOLETTE ARROSTITE ALLE ERBE

HERB ROASTED BONELESS PRIME RIB

FRESH HORSERADISH CREAM, CHARRED TREVISANO RADICCHIO & ROOT VEGETABLE GRATIN

BARBERA RESERVE SAUCE

BARBOURSVILLE VINEYARDS OCTAGON 2020



TORTA DI MELE FRITTA CON CACHI

FRIED PERSIMMON-APPLE PIE

CLASSIC MADAGASCAR VANILLA BEAN GELATO & SALTED CARAMEL

BARBOURSVILLE VINEYARDS PAXXITO 2019

— EXECUTIVE CHEF MICHAEL CLOUGH —