



NEW YEAR'S EVE 2024-2025

TUESDAY, DECEMBER 31, 2024

❧ FIRST ❧

PAN SEARED TUNA

SHAVED FENNEL, LOCAL RADISHES, FRISÉE & ORANGE

BARBOURSVILLE VINEYARDS SAUVIGNON BLANC RESERVE 2015

❧ SECOND ❧

POACHED MAINE LOBSTER TAIL

SAUTÉED ESCAROLE, CELERY ROOT PURÉE & HERB-LEMON BEURRE BLANC

BARBOURSVILLE VINEYARDS NASCENT 2020

❧ THIRD ❧

BUTTERNUT SQUASH-AMARETTO COOKIE RAVIOLI

24-MONTH PARMIGIANO REGGIANO FOAM, TOASTED PUMPKIN SEEDS, CRISPY SAGE

WINTER BLACK TRUFFLES & BROWN BUTTER SAUCE

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2011

❧ FOURTH ❧

ROASTED ELK CHOP

CREAMY POLENTA, MUSTARD GREENS & ROOT VEGETABLES

WHOLE GRAIN MUSTARD SAUCE

BARBOURSVILLE VINEYARDS OCTAGON 2015

❧ FIFTH ❧

ORANGE-RUM BUNDT CAKE

DARK CHOCOLATE SAUCE & MADAGASCAR VANILLA BEAN GELATO

BARBOURSVILLE VINEYARDS PAXXITO 2015 – VA GOVERNOR'S CUP WINNER

– EXECUTIVE CHEF MICHAEL CLOUGH –