



# VALENTINE'S CELEBRATION DINNER

FRIDAY, FEBRUARY 14, 2025

## CROSTATA DI ZUCCA AL FORNO

*BAKED WINTER SQUASH-RICOTTA TART*

*PICKLED SHALLOTS, GRANNY SMITH APPLES & TOASTED WALNUTS*

*LOCAL ARUGULA TOSSED IN ALLEGRANTE VINAIGRETTE*

**BARBOURSVILLE VINEYARDS BRUT ROSÉ N.V.**



## SCORFANO IN CROSTA DI GRANCHIO

*CHESAPEAKE BAY CRAB CRUSTED WILD ROCKFISH*

*SAUTÉED ESCAROLE, PARSNIP PURÉE & LEMON BEURRE BLANC*

**BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2023**



## PASTA AL CIOCCOLATO CON RAGÙ DI ANATRA

*VALRHONA COCOA FETTUCCINE PASTA*

*PARMIGIANO REGGIANO, DUCK & PANCETTA RAGÙ*

**BARBOURSVILLE VINEYARDS BARBERA RESERVE 2022**



## COSTOLETTE DI AGNELLO ALLA GRIGLIA

*GRILLED NEW ZEALAND LAMB CHOPS*

*ROASTED ROSEMARY FINGERLING POTATOES, SAUTÉED SPICY BROCCOLINI*

*CABERNET FRANC REDUCTION & SHAVED WINTER BLACK TRUFFLES*

**BARBOURSVILLE VINEYARDS OCTAGON 2020**



## TORTA DI VELLUTO ROSSO

*CHOCOLATE GLAZED RED VELVET DOME CAKE*

*DARK CHOCOLATE BARK & FRESH STRAWBERRIES*

**BARBOURSVILLE VINEYARDS PAXXITO 2019**

— EXECUTIVE CHEF MICHAEL CLOUGH —