



EASTER CELEBRATION LUNCH

SUNDAY, APRIL 20, 2025

ANTIPASTO

TERRINA DI CONIGLIO

RABBIT-BLUEBERRY-PISTACHIO TERRINE WRAPPED IN PANCETTA
BALSAMIC & TOASTED HOUSE MADE SOURDOUGH
BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2023

PRIMO

GNOCCHI CON FAGIOLI E FUNGHI

HAND MADE RICOTTA GNOCCHI
SAUTÉED FAVA BEANS, RAMPS & MOREL MUSHROOMS
BARBOURSVILLE VINEYARDS SAUVIGNON BLANC RESERVE 2022

SECONDI

FILETTO DI MANZO

PEPPERCORN CRUSTED PRIME BEEF FILET MIGNON
ROASTED FINGERLING POTATOES & GLAZED CARROTS
OCTAGON REDUCTION
BARBOURSVILLE VINEYARDS OCTAGON 2020

OR

TROTA SCOTTATA CON ASPARAGI

PAN SEARED VIRGINIA TROUT
GILLED ASPARAGUS, LEMON-SPRING PEA FREGOLA & BOTTARGA
SALMORIGLIO SAUCE
BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2022

DOLCE

PANNA COTTA AL MIELE E VANIGLIA
LOCAL HONEY-VANILLA BEAN PANNA COTTA
HAZELNUT CRUMBLE & BLUEBERRY SYRUP
BARBOURSVILLE VINEYARDS PHILÉO N.V.

— EXECUTIVE CHEF MICHAEL CLOUGH —