



# AN EVENING WITH MORELS

SATURDAY, MAY 3, 2025

**TERRINA DI FEGATO D'OCA E SPUGNOLE**

*FOIE GRAS & MOREL TORCHON*

*ARUGULA, PICKLED RED ONIONS, APRICOT "COULIS" & RED CURRANT JAM*

*TOASTED BRIOCHE*

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



**RAVIOLI DI RICOTTA, PISELLI E SPUGNOLE**

*SPRING PEA & RICOTTA RAVIOLI*

*RICOTTA SALATA, MORELS & LEMON-BUTTER SAUCE*

**BARBOURSVILLE VINEYARDS NASCENT 2021**



**FESA DI CERVO ARROSTO**

*ROASTED VENISON LOIN WRAPPED IN MOREL DUXELLES*

*SAUTÉED FAVA BEANS, BLONDE MORELS & CREAMY POLENTA*

*NEBBIOLO REDUCTION*

**BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2017**

**BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2012**



**TORTINO AL LIMONE E MIRTILLI**

*LEMON-BLUEBERRY TART*

*LEMON CURD, BLUEBERRIES & TOASTED ALMONDS*

**BARBOURSVILLE VINEYARDS PAXXITO 2019**

— EXECUTIVE CHEF MICHAEL CLOUGH —