



AN AFTERNOON WITH MORELS

SUNDAY, MAY 4, 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 —