



MOTHER'S DAY CELEBRATION

SUNDAY, MAY 11, 2025

ANTIPASTO

POLPETTA DI GRANCHIO DELLA BAIA
CHESAPEAKE BAY CRAB CAKE
SAUTÉED FAVA BEANS, CRISPY PANCETTA & FRISÉE
LIGURIAN OLIVE-LEMON VINAIGRETTE
BARBOURSVILLE VINEYARDS FIANO 2023

PRIMO

RISOTTO AI FUNGHI DI STAGIONE
LOCAL MUSHROOM RISOTTO
AGED CARNAROLI RICE, 18 MONTH PARMIGIANO REGGIANO & ENGLISH PEAS
BARBOURSVILLE VINEYARDS BARBERA RESERVE 2022

SECONDI

CAPPESANTE CON FREGOLA
PAN SEARED SCALLOPS
SAUTÉED BROCCOLI RABE & PRESERVED LEMON-THYME FREGOLA
TROUT CAVIAR BEURRE BLANC
BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2023

OR

FILETTINO DI MANZO ALLA GRIGLIA
GRILLED PRIME BEEF PETITE TENDER
GARLIC MASHED POTATOES & GRILLED ASPARAGUS
CABERNET FRANC RESERVE REDUCTION
BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2023

DOLCE

CROSTATA DI FRUTTA
FRESH BERRY, CLEMENTINE & KIWI TART
LEMON CURD & MASCARPONE CREAM
BARBOURSVILLE VINEYARDS PHILÉO N.V.

— EXECUTIVE CHEF MICHAEL CLOUGH —