



THANKSGIVING CELEBRATION LUNCH

THURSDAY, NOVEMBER 27, 2025

INSALATA AUTUNNALE

LOCAL MESCLUN GREENS SALAD

POMEGRANATE, PICKLED RED ONIONS, ASIAN PEARS, GRANNY SMITH APPLES

PECORINO PEPITO & MAPLE-DIJON VINAIGRETTE

BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2023



GNOCCHI DI ZUCCA

PUMPKIN GNOCCHI

LOCAL MUSHROOMS, SPINACH & PECORINO TOSCANO

SAGE-BROWN BUTTER SAUCE

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2023



ROTOLO DI TACCHINO ARROSTO

ROASTED TURKEY ROULADE FILLED WITH ESTATE PORK SAUSAGE & HERBS

ROASTED BRUSSELS SPROUTS, GRILLED ASPARAGUS, MASHED POTATOES, SAGE STUFFING

TURKEY GRAVY & CRANBERRY SAUCE

BARBOURSVILLE VINEYARDS PETIT VERDOT RESERVE 2019



TORTA DI ZUCCA

PUMPKIN PIE

CANDIED PECANS & MAPLE INFUSED WHIPPED CREAM

BARBOURSVILLE VINEYARDS PHILÉO N.V.

— EXECUTIVE CHEF MICHAEL CLOUGH —