



TRUFFLE LUNCH

SUNDAY, NOVEMBER 9, 2025

PESCE NERO IN CAMICIA

POACHED SABLEFISH

SAUTÉED SWISS CHARD, CARROT & PARSNIP PURÉE

TRUFFLE-SOUBISE SAUCE

BARBOURSVILLE VINEYARDS BRUT N.V.



RISOTTO AL PICCIONE CON TARTUFO BIANCO

SQUAB RISOTTO

PARMIGIANO REGGIANO & AGED CARNAROLI RICE

WHITE TRUFFLES

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2016



FILETTO DI WAGYU ALLA GRIGLIA

GRILLED WINTERFROST WAGYU TENDERLOIN

ROASTED ROOT VEGETABLES & TRUFFLE-POTATO PAVÉ

OCTAGON REDUCTION

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2022

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2017



GELATO RIPIENO DI CIOCCOLATO AL TARTUFO

HAZELNUT GELATO FILLED WITH TRUFFLE INFUSED CHOCOLATE GANACHE

SEA SALT CARAMEL

BARBOURSVILLE VINEYARDS PHILÉO N.V.

– EXECUTIVE CHEF MICHAEL CLOUGH –