



EASTER CELEBRATION LUNCH

SUNDAY, APRIL 5, 2026

ANTIPASTO

ZUPPA DI PISELLI

CHILLED SPRING PEA SOUP

LEMON-MASCARPONE CREAM & CRISPY LEEKS

BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2024

PRIMO

RAVIOLI DI CARCIOFI E FORMAGGIO DI CAPRA

ROASTED ARTICHOKE-GOAT CHEESE RAVIOLI

SHAVED RICOTTA SALATA & VIOGNIER-PARSLEY SAUCE

BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2024

SECONDI

HALIBUT CON FUNGHI E ASPARAGI

PAN SEARED HALIBUT

SAUTÉED BEECH MUSHROOMS & GRILLED ASPARAGUS

LEMON BEURRE BLANC

BARBOURSVILLE VINEYARDS NASCENT 2020

OR

AGNELLO CON BIETOLE E POLENTA

BRAISED AUSTRALIAN LAMB SHANK

SAUTÉED SWISS CHARD & WHITE GRITS

GREMOLATA

BARBOURSVILLE VINEYARDS OCTAGON 2021

DOLCE

TORTA ALLA VANIGLIA CON FRAGOLE

MADAGASCAR VANILLA BEAN CHEESECAKE

STRAWBERRY GELÉE & TOASTED ALMOND CRUMBLE

BARBOURSVILLE VINEYARDS PHILÉO N.V.

— EXECUTIVE CHEF MICHAEL CLOUGH —