



AN AFTERNOON WITH MORELS

SUNDAY, APRIL 26, 2026

ARANCINI CON SPUGNOLE E PROVATURA

ARANCINI FILLED WITH MOREL DUXELLES & PROVATURA CHEESE

MOREL MUSHROOM SAUCE

BARBOURSVILLE VINEYARDS BRUT N.V.



RISOTTO CON ARAGOSTA, FAVE E SPUGNOLE

CARNAROLI RISOTTO

MAINE LOBSTER, FAVA BEANS, SAUTÉED BLONDE MORELS & CRISPY LEEKS

BARBOURSVILLE VINEYARDS NASCENT 2021

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2016



GUANCETTE DI VITELLO BRASATE

BRAISED VEAL CHEEK

CHARRED ASPARAGUS, VIDALIA ONIONS & MOREL MUSHROOM-CELERY ROOT PURÉE

BORDELAISE SAUCE

BARBOURSVILLE VINEYARDS NEBBIOLO GOODLOW MOUNTAIN 2021



CHEESECAKE AL LIMONE E MIRTILLI

LAYERED LEMON & BLUEBERRY CHEESECAKE

ALMOND CRUMBLE, CANDIED LEMON TWIST & STRAWBERRY COULIS

BARBOURSVILLE VINEYARDS PHILÉO N.V.

— EXECUTIVE CHEF MICHAEL CLOUGH —