



# TOMATO CELEBRATION DINNER

FRIDAY, AUGUST 7, 2026

MILLEFOGLIE CON STRACCIATELLA E POMODORINO CILIEGIA  
CONFIT VINE-CHERRY TOMATOES & STRACCIATELLA CHEESE MILLE-FEUILLE  
FRESH BASIL, PICKLED RED ONIONS & ESTATE BALSAMIC REDUCTION  
MESCLUN GREENS TOSSED IN ALLEGRANTE ROSÉ VINAIGRETTE  
BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2025



GNOCCHI DI RICOTTA E SPINACI CON SAN MARZANO E PECORINO  
HOUSEMADE RICOTTA-SPINACH GNOCCHI  
SAN MARZANO TOMATO SAUCE & PECORINO ROMANO  
BARBOURSVILLE VINEYARDS BARBERA RESERVE 2024



TONNO SCOTTATO E GRANCHIO TENERO DELLA BAIA  
SEARED YELLOWFIN TUNA & FRIED SOFT-SHELL CRAB  
SAUTÉED EGGPLANT, ZUCCHINI & WARM TOMATO GAZPACHO  
BARBOURSVILLE VINEYARDS NASCENT 2021  
BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2025



COBBLER DI PESCHE E POMODORI  
TOMATO-PEACH COBBLER  
SWEET 100 PEACE VINE GELATO  
BARBOURSVILLE VINEYARDS PHILÉO N.V.

— EXECUTIVE CHEF MICHAEL CLOUGH —

IN COOPERATION WITH VILLAGE GARDEN FARMS IN MECHANICSVILLE, VA