



# CABERNET FRANC RESERVE FEAST

SUNDAY, AUGUST 23, 2026

CROSTATA DI POMODORI BURRATA E GORGONZOLA

*LOCAL TOMATO & BURRATA GALETTE*

*GORGONZOLA DOLCE, MESCLUN GREENS & ALLEGRANTE VINAIGRETTE*

*BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2025*



RAVIOLI DI RICOTTA CON FINFERLI

*CONFIT CHERRY TOMATO-RICOTTA RAVIOLI*

*SAUTÉED CHANTERELLE MUSHROOMS & THYME*

*ROASTED GARLIC-POMODORO DEL PIENNOLO SAUCE*

*BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2023*

*BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2018*



FILETTO IN CROSTA DI PEPE

*GRILLED PEPPERCORN CRUSTED PRIME BEEF FILET MIGNON*

*SAUTÉED LOCAL BEANS & GARLIC-POTATO CROQUETTES*

*CABERNET FRANC RESERVE REDUCTION*

*BARBOURSVILLE VINEYARDS GOODLOW VINEYARD CABERNET FRANC 2021*



TORTA DI PESCHE

*PEACH SPICED CAKE*

*LEMON GANACHE & LOCAL PEACH MARMALADE*

*CANDIED PECANS*

*BARBOURSVILLE VINEYARDS PHILÉO N.V.*

— EXECUTIVE CHEF MICHAEL CLOUGH —