



GOVERNOR AWARDS DINNER

FRIDAY, JANUARY 28, 2022

INSALATA DI FINOCCHI E SALMONE AFFUMICATO

SHAVED FENNEL & MÂCHE SALAD

COLD SMOKED ATLANTIC SALMON, PICKLED RADISHES & FENNEL POLLEN

BLOOD ORANGE VINAIGRETTE

BARBOURSVILLE VINEYARDS NASCENT 2018



RAVIOLI DEL PLIN IN BRODO

HOUSE ROASTED VEAL & ESCAROLE RAVIOLI WITH GUINEA HEN - OCTAGON WINE BROTH

PARMIGIANO REGGIANO

BARBOURSVILLE VINEYARDS OCTAGON 2009



FILETTO DI BRANZINO AL CABERNET FRANC E TARTUFO NERO

SEARED BRANZINO

PUMPKIN-LEEK FLAN, CELERY ROOT PURÉE, CRISPY LEEKS & CABERNET FRANC REDUCTION

WINTER SHAVED BLACK TRUFFLES

BARBOURSVILLE VINEYARDS CABERNET FRANC 1997



COSTOLETTE D'AGNELLO ALLA LIQUIRIZIA

LICORICE GLAZED LAMB CHOP, SAUTÉED LOCAL MUSTARD GREENS & ROASTED FINGERLING POTATOES

LIGURIAN OLIVE SAUCE

BARBOURSVILLE VINEYARDS CABERNET SAUVIGNON RESERVE 1998



PANNA COTTA ALLA VANIGLIA

CLASSIC MADAGASCAR VANILLA PANNA COTTA

VIN COTTO REDUCTION, GOLD LEAVES, CANDIED KUMQUATS & PAXXITO GOLD RAISINS

BARBOURSVILLE VINEYARDS PAXXITO 2015

— EXECUTIVE CHEF MICHAEL CLOUGH —