



VALENTINE'S DAY CELEBRATION

THURSDAY, FEBRUARY 14, 2019

MENU

APERITIVO WITH BARBOURSVILLE BRUT ROSÉ N.V.



FRESH BURRATA
ROASTED ACORN SQUASH & BARBOURSVILLE BALSAMIC REDUCTION

BARBOURSVILLE VINEYARDS BRUT ROSÉ N.V.



ROASTED PARSNIP & TROUT CAVIAR FILLED RAVIOLI
BUTTER POACHED SCALLOPS & HERB BUTTER
BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2016



BEET POACHED HALIBUT
WINTER VEGETABLE HASH, MICRO GREEN SALAD & BEET BRODO
BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2016

OR

DUCK SCALOPPINE
SOFT POLENTA, ROASTED CAULIFLOWER, OCTAGON PAN SAUCE & DUCK SKIN "CRACKER"
BARBOURSVILLE VINEYARDS OCTAGON 2014



VANILLA BEAN SPONGE CAKE
LEMON CURD, STRAWBERRY MOUSSE & WHITE CHOCOLATE GLAZE
BARBOURSVILLE VINEYARDS PHILÉO N.V.