



# 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 2017



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.