



# VALENTINE'S DAY CELEBRATION

SUNDAY, FEBRUARY 14, 2021

MAITAKE MUSHROOM TART  
CARAMONT FARM GOAT CHEESE, LEEKS, CARAMELIZED ONION  
BABY ARUGULA & LEMON VINAIGRETTE  
BARBOURSVILLE VINEYARDS BRUT ROSÉ N.V.



PAN SEARED YELLOWFIN TUNA  
PARSNIP PURÉE, GRILLED GREEN & WHITE ASPARAGUS SALAD WITH BLACK TRUFFLES  
BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2017  
— TOP 100 WINES IN THE WORLD 2019, WINE ENTHUSIAST —



COCOA FETTUCCHINE PASTA  
DUCK & PANCETTA RAGÙ WITH TOASTED WALNUTS  
BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2017



GRILLED HERB-CRUSTED BEEF TENDERLOIN  
ROASTED TRI-COLOR FINGERLING POTATOES & SAUTÉED LOCAL KALE  
BARBOURSVILLE VINEYARDS OCTAGON 2016  
— TOP 100 WINES OF 2019, JAMES SUCKLING.COM —



RED VELVET CAKE  
DARK CHOCOLATE BARK & FRESH STRAWBERRIES  
BARBOURSVILLE VINEYARDS PHILÉO N.V.

— PREPARED BY CHEF MICHAEL CLOUGH —

7:00 PM - BY RESERVATION ONLY - \$320 PER COUPLE, ALL-INCLUSIVE  
TO RESERVE, CALL 540-832-7848 OR EMAIL [BOOK@PALLADIORESTAURANT.COM](mailto:BOOK@PALLADIORESTAURANT.COM)