



VALENTINE'S DAY CELEBRATION

TUESDAY, FEBRUARY 14, 2023

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



MAINE LOBSTER RAVIOLI
SAFFRON-SQUID INK PASTA, HOUSE MADE RICOTTA & LOBSTER ROE
BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2021



PAN SEARED WILD ROCKFISH
PUMPKIN-LEEK TIMBALE, CELERY ROOT PURÉE & CRISPY POTATO STRINGS
CAVIAR BEURRE BLANC
BARBOURSVILLE VINEYARDS NASCENT 2019



BARBERA BRAISED OSSO BUCO
TALEGGIO POLENTA, SAUTÉED SPICY KALE & SHAVED TRUFFLES
BARBOURSVILLE VINEYARDS OCTAGON 2019



RED VELVET CAKE
COLOMBIAN DARK CHOCOLATE SAUCE, PEPPERMINT BARK & FRESH STRAWBERRIES
BARBOURSVILLE VINEYARDS PHILÉO N.V.

– EXECUTIVE CHEF MICHAEL CLOUGH –