



EASTER CELEBRATION LUNCH

SUNDAY, MARCH 31, 2024

ANTIPASTO

LOCAL MESCLUN SALAD GREENS

FAVA BEANS, PICKLED RED ONIONS, AGED RICOTTA & RAMP VINAIGRETTE
BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2022

PRIMO

SPRING PEA & HOUSE MADE RICOTTA RAVIOLI

SAUTÉED MORELS, LEMON, PEA SHOOTS & PARMIGIANO REGGIANO
BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2023

SECONDI

FISH OF THE DAY

CHARRED FENNEL, CITRUS COUSCOUS & LIGURIAN OLIVE DRESSING

OR

ROASTED HERB CRUSTED LAMB LOIN

CRISPY POLENTA, SAUTÉED SWISS CHARD & CABERNET FRANC REDUCTION
BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2022

DOLCE

CLASSIC CARROT CAKE

MADAGASCAR VANILLA BEAN FROSTING & CANDIED PECANS
BARBOURSVILLE VINEYARDS PHILÉO N.V.

– EXECUTIVE CHEF MICHAEL CLOUGH –