



EASTER CELEBRATION LUNCH

SUNDAY, APRIL 9, 2023

❧ FIRST ❧

SAVORY EASTER TART

ARTICHOKES, SWISS CHARD, HOUSE RICOTTA, LOCAL EGGS & MARJORAM

PARMIGIANO REGGIANO

BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2021

❧ SECOND ❧

CARNAROLI RISOTTO

POACHED MAIN LOBSTER & SPRING PEAS

BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2021

❧ THIRD ❧

GRILLED DIJON GLAZED LAMB CHOPS

SAUTÉED MUSTARD GREENS, PICKLED MUSTARD SEED & CHICKPEA FRITTER

PEPPERCORN SAUCE

OR

PAN SEARED SALMON

CELERY ROOT PURÉE, SPINACH TIMBALE & BEURRE BLANC FOAM

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2021

❧ FOURTH ❧

GOAT CHEESE CHEESECAKE

KUMQUAT MARMALADE & CANDIED HAZELNUTS

BARBOURSVILLE VINEYARDS PHILÉO N.V.

– EXECUTIVE CHEF MICHAEL CLOUGH –