



EASTER CELEBRATION

SUNDAY, APRIL 12, 2020

MENU

SALAD OF BABY ARUGULA

SHAVED RADISH, ASPARAGUS, PECORINO, ALMONDS, CURED EGG YOLK & BALSAMIC REDUCTION

BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2019



PARSNIP BISQUE WITH ROSÉ POACHED SHRIMP

CHIVE OIL, RED PRAWN OIL & HAZELNUTS

BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2018



SEARED ROCKFISH

STEWED EGGPLANT, ROASTED FINGERLING POTATOES, GREEN OLIVES,
RED PEARL ONIONS & ROASTED GARLIC PESTO

BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2018

OR

SPECK WRAPPED LAMB LOIN

FARRO, MASHED PEAS, RICOTTA, HERBS & RED WINE JUS

BARBOURSVILLE VINEYARDS OCTAGON 2015



ANGEL FOOD CAKE

MARINATED STRAWBERRIES, PISTACHIOS, ORANGE SYRUP & STRAWBERRY FLUFF

BARBOURSVILLE VINEYARDS PHILÉO N.V.

- FOR RESERVATIONS CALL 540-832-7848 OR EMAIL BOOK@PALLADIORESTAURANT.COM -

- FOUR COURSE LUNCH \$90, WITH WINE PAIRINGS \$120 - 9.3% TAX AND 20% GRATUITY ADDED TO FINAL BILL -