



AN EVENING WITH MORELS

SATURDAY, APRIL 25, 2020

MENU

CHEF'S SELECTION OF PASSED CANAPÉS

BARBOURSVILLE VINEYARDS BRUT



SALAD OF SPRING GREENS WITH MARINATED MORELS
CARAMELIZED RAMP BULBS, POACHED WHITE ASPARAGUS, GRILLED GREEN ASPARAGUS
& RAMP GREEN VINAIGRETTE

BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2019
BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2018



RICOTTA & CRAWFISH RAVIOLI
SPRING PEAS, BARBOURSVILLE BACON & MORELS
BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2003



SEARED SABLEFISH
LEEK & MOREL CUSTARD, BUTTER POACHED MORELS & FRIED LEEKS
BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2014
BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2011



GOAT CHEESE CHEESECAKE
CHERRY-MERLOT COMPOTE, CANDIED ALMONDS & ORANGE ZEST
BARBOURSVILLE VINEYARDS PAXXITO 2015

Prepared by Executive Chef Spencer Crawford in Cooperation with Dr. Jeff Long, Expert in Wild Mushrooms

- DOORS OPEN AT 6:50 PM - \$135 PER PERSON, ALL INCLUSIVE -

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