



# AN EVENING WITH MORELS

SATURDAY, APRIL 27, 2024

## CREMA DI SPUGNOLE

*ROASTED CREAMED MOREL MUSHROOM SOUP  
CRISPY PARSLEY, HOUSE SOURDOUGH CROUTONS & PAPRIKA OIL  
BARBOURSVILLE VINEYARDS NASCENT 2020*



## RAVIOLI DI FONTINA DOP CON SPUGNOLE, PORRI SELVATICI E GUANCIALE

*FONTINA VAL D'AOSTA CHEESE RAVIOLI  
SAUTÉED MORELS, RAMPS & GUANCIALE  
BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2017*



## ROTOLO DI FILETTO DI MAIALE AL NEBBIOLO

*PAN SEARED ESTATE RAISED PORK TENDERLOIN WRAPPED WITH MOREL FARCIE  
SOFT POLENTA, SAUTÉED ESCAROLE & NEBBIOLO REDUCTION  
BARBOURSVILLE VINEYARDS CABERNET FRANC GOODLOW MOUNTAIN 2019*



## CHEESECAKE AL LIMONE

*LEMON CHEESECAKE  
HAZELNUT CRUMBLE, STRAWBERRY COULIS & CANDIED LEMON ZEST  
BARBOURSVILLE VINEYARDS PAXXITO 2019*

– EXECUTIVE CHEF MICHAEL CLOUGH –