



AN EVENING IN EMILIA-ROMAGNA

FRIDAY, MAY 5, 2023

ANTIPASTO ROMAGNOLO

POTATO TART

CAPOCOLLO, PROSCIUTTO CRUDO, GIARDINIERA PICKLES

TRUFFLED SQUACQUERONE & PIADINA

BARBOURSVILLE VINEYARDS BLANC DE NOIRS-PINOT MEUNIER



ANOLINI IN BRODO DI CAPPONE

ANOLINI RAVIOLI

FILLED WITH BRAISED BEEF, VEGETABLES & PARMIGIANO REGGIANO

CAPON CONSOMMÉ

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2021



FILETTO DI VITELLO ARROSTO AL TARASSACO E ACETO BALSAMICO

ROASTED VEAL TENDERLOIN

SAUTÉED DANDELIONS WITH PANCETTA & BARBOURSVILLE BALSAMIC VINEGAR SAUCE

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2019



SBRISOLONA E ZABAGLIONE

ALMOND-CORN MEAL CAKE WITH MOSCATO SABAYON

BARBOURSVILLE VINEYARDS PHILÉO N.V.

– EXECUTIVE CHEF MICHAEL CLOUGH –