



MOTHER'S DAY CELEBRATION

SUNDAY, MAY 12, 2024

ANTIPASTO

TORTINO DI FUNGHI E PORRI

SEASONAL MUSHROOM-LEEK TART

LOCAL EGGS, CHÈVRE, MESCLUN GREENS & RAMP VINAIGRETTE

BARBOURSVILLE VINEYARDS PROSECCO N.V.

PRIMO

ZUPPA DI PESCE

SEAFOOD TOMATO SOUP

CLAMS, MUSSELS, SCALLOPS, COD, POTATOES, FENNEL & LIGURIAN OLIVES

GRILLED BAGUETTE

BARBOURSVILLE VINEYARDS SAUVIGNON BLANC RESERVE 2022

SECONDI

PESCE DEL GIORNO CON ASPARAGI E COUSCOUS

FISH OF THE DAY

GRILLED ASPARAGUS & PRESERVED LEMON-THYME COUSCOUS

SALMORIGLIO SAUCE

OR

COSTINE DI MANZO AL CABERNET FRANC

CABERNET FRANC BRAISED PRIME BEEF SHORT RIBS

ROASTED GARLIC MASHED POTATOES & SAUTÉED SWISS CHARD

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2022

DOLCE

CHEESECAKE MODERNIZZATA

DECONSTRUCTED KEY LIME CHEESECAKE

MASCARPONE, KEY LIME COULIS, RASPBERRY SAUCE, FINGER LIMES

HAZELNUT DIRT & CANDIED ORANGE PEEL

BARBOURSVILLE VINEYARDS PHILÉO N.V.

– EXECUTIVE CHEF MICHAEL CLOUGH –