



VIRGINIA SEAFOOD CELEBRATION

FRIDAY, JUNE 11, 2021

MENU

MOLECCHIE IN PADELLA

PAN SEARED SOFT SHELL CRAB

CORN, LIMA BEANS, RAMP SUCCOTASH & PRESERVED LEMON

OLD BAY SAUCE

BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2020



LINGUNE ALLA MAGGIORANA CON COZZE, VONGOLE E FIORI DI ZUCCA

HOUSE-MADE LINGUINE PASTA

LITTLE NECK CLAMS, PRINCE EDWARD ISLAND MUSSELS

RED CHILI FLAKE, MARJORAM, GARLIC & ZUCCHINI BLOSSOMS

BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2019



SPIGOLA DELLA VIRGINIA SCOTTATA, SPINACI, E CREMA AL GRANCHIO

CRAB CRUSTED BLACK SEA BASS

LITTLE NECK CLAM VELOUTÉ & SAUTÉED SPINACH TIMBALE

BARBOURSVILLE VINEYARDS BARBERA RESERVE 2019



SBRICCIOLATA DI MORE E GELATO AL CROCCANTE DI ARACHIDI

BLACKBERRY COBBLER

PEANUT BUTTER BRITTLE & VANILLA-PRALINE GELATO

BARBOURSVILLE VINEYARDS PHILÉO N.V.

PREPARED BY EXECUTIVE CHEF MICHAEL CLOUGH

7:00 PM — BY RESERVATION ONLY — \$125 PER PERSON, ALL-INCLUSIVE

TO RESERVE, CALL 540-832-7848 OR EMAIL BOOK@PALLADIORESTAURANT.COM