



# AN EVENING IN LOMBARDY

FRIDAY, JUNE 14, 2024

## FRITTO DI PESCE DI LAGO

*CRISPY WHITEFISH, EEL & SUN PERCH*

*SALSA VERDE*

BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2023



## PIZZOCCHERI

*BUCKWHEAT FETTUCCHINE*

*CABBAGE, POTATOES, AGED BITTO CHEESE & BROWN BUTTER SAUCE*

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2020



## GIANBUNET DE 'PULASTER', POLENTA, ERBETTE ALL'AGRO, 'GRAS DE ROST'

*PROSCIUTTO WRAPPED CHICKEN LEGS*

*SAUTÉED WILD GREENS, SOFT POLENTA & PAN JUS*

BARBOURSVILLE VINEYARDS OCTAGON 2018



## MIASCIA, SBRISOLONA E GELATO ALL'AMARETTO

*SPICED NUTS & DRIED FRUIT CORN CAKE*

*EGG CUSTARD-AMARETTO GELATO*

BARBOURSVILLE VINEYARDS PHILÉO N.V.

– EXECUTIVE CHEF MICHAEL CLOUGH –