



AN EVENING IN CALABRIA

FRIDAY, JUNE 17, 2022

STOCCO DI MAMMOLE CON CIPOLLA DI TROPEA

SALTED COD STEW

WILD FENNEL, OLIVES, CARAMELIZED RED ONIONS, FAVA BEAN 'MACCU' & PECORINO

BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2021



MACCARRUNI A PASTURALI

PERCIATELLI PASTA WITH BRAISED GOAT AND OLIVE SAUCE

RICOTTA SALATA

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2020



CAPOCOLLO FRITTO ALLA NDUJA

CRISPY ESTATE BERKSHIRE PORK MEDALLIONS WITH NDUJA SAUSAGE

BROCCOLINI & EGGPLANT WITH CALABRIAN CHILI'S

SWEET & SOUR REDUCTION

A PREVIEW OF BARBOURSVILLE VINEYARDS OCTAGON 2018



VARCHIGLIA ALLA MONACALE COSENTINA

ALMOND TART

DARK CHOCOLATE, FIGS & BERGAMOT COMPOTE

BARBOURSVILLE VINEYARDS PAXXITO 2017

– EXECUTIVE CHEF MICHAEL CLOUGH –