



# TOMATO CELEBRATION DINNER

FRIDAY, JULY 23, 2021

CLASSIC BRUSCHETTA ON HOUSE-MADE COCCODRILLO BREAD  
OXHEART & GREEN CHEROKEE TOMATOES  
BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2020



CHILLED TOMATO SOUP WITH PARMIGIANO REGGIANO CRISP, BASIL OIL & FRIED SHALLOTS  
COSTOLUTO GENOVESE, COSTOLUTO FLORENTINO & CHERRY TOMATOES  
BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2019



HOUSE-MADE RICOTTA GNOCCHI IN TOMATO SAUCE WITH FRESH BASIL  
SAN MARZANO TOMATOES  
BARBOURSVILLE VINEYARDS BARBERA RESERVE 2019



PAN SEARED FISH OF THE DAY  
RICE STUFFED BAKED TOMATO & TOMATO CONFIT  
POMODORINO DEL PIENNOLO & RED GEZAHNTE TOMATOES  
BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2019



TOMATO & ORANGE TARTLET WITH PISTACHIO GELATO  
SWEET 100 PEACEVINE TOMATOES  
BARBOURSVILLE VINEYARDS PAXXITO 2015

— PREPARED BY EXECUTIVE CHEF MICHAEL CLOUGH —  
IN COOPERATION WITH VILLAGE GARDEN FARMS IN RICHMOND, VA

7:00 PM — BY RESERVATION ONLY — \$125 PER PERSON, ALL-INCLUSIVE  
TO RESERVE, CALL 540-832-7848 OR EMAIL [BOOK@PALLADIORESTAURANT.COM](mailto:BOOK@PALLADIORESTAURANT.COM)