



TOMATO CELEBRATION DINNER

FRIDAY, AUGUST 4, 2023

FOCACCIA AL POMODORO E CAPRESE

LOCAL TOMATO & BURRATA CAPRESE WITH CRISPY BASIL & AGED BALSAMIC GLAZE

BAKED FOCACCIA WITH HEIRLOOM CHERRY TOMATOES

- COSTOLUTO GENOVESE -

BARBOURSVILLE VINEYARDS SAUVIGNON BLANC RESERVE 2021



SUMMERTIME PUTTANESCA

HOUSE MADE BUCATINI PASTA

SAN MARZANO TOMATOES, LIGURIAN OLIVES, CAPERS & ANCHOVIES

- SAN MARZANO & OX HEART TOMATOES -

BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2022



RISOTTO AL POMODORO E PESTO

TOMATO RISOTTO

AGED CARNAROLI RICE & BASIL PESTO

- GREEN CHEROKEE & OX HEART TOMATOES -

BARBOURSVILLE VINEYARDS BARBERA RESERVE 2021



MANZO ALLA PIZZAIOLA

ROASTED BLACK ANGUS BEEF TENDERLOIN

SAUTÉED ESCAROLE, GAETA OLIVE & OREGANO INFUSED TOMATO SAUCE

- POMODORINI DEL PIENNOLO TOMATOES -

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2021



TARTELLETTA ALLE PESCHE E GELATO AL POMODORO

LOCAL PEACH TART WITH TOMATO GELATO

- SWEET 100 PEACEVINE TOMATOES -

BARBOURSVILLE VINEYARDS PHILÉO N.V.

- EXECUTIVE CHEF MICHAEL CLOUGH -