



# CABERNET FRANC RESERVE FEAST

SUNDAY, AUGUST 14, 2022

SALAME DI POLPO E INSALATINA

BRAISED OCTOPUS SALAME

CAVIAR, ORANGE SEGMENTS, FENNEL SALAD, MIZUNA GREENS & LIGURIAN OLIVE DRESSING

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2020



RISOTTO ALLA CERTOSINA CON LE RANE E LUMACHE TRIFOLATE

STEWED FROG LEGS & SNAILS WITH PEA & LEEK RISOTTO

PARMIGIANO REGGIANO

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2017



OSSO BUCO E POLENTA

BRAISED OSSO BUCO

THOMASVILLE POLENTA & ROASTED EGGPLANT WITH TOMATO

A PREVIEW OF BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2014



STRUDEL DI PESCHE

PEACH STRUDEL

BROWN SUGAR GELATO, CANDIED PECANS & RASPBERRY COULIS

BARBOURSVILLE VINEYARDS PAXXITO 2017

– EXECUTIVE CHEF MICHAEL CLOUGH –