



ITALIAN HARVEST FEAST

SATURDAY, SEPTEMBER 16, 2017

MENU

*Sardinian Flat Bread with maple Roasted Kabocha Squash
Local Cherry Glenn Goat Cheese, Sage, Spiced Pecans, Baby Arugula
Crostino de Sardine in Saor*

Barboursville Vineyards Vermentino Reserve 2015



*Crudo of Chesapeake Fluke with Tuscan Olive Relish, Barboursville Prosciutto
Orange-Vanilla Pickled Fennel*

Barboursville Vineyards Sauvignon Blanc Reserve 2015



Risotto all'Aragosta e Spinachini/Lobster & Spinach Risotto

Barboursville Vineyards Brut Rosé



*Roast of Guinea Hen Roulade, Wild Mushrooms
Kale, Celery Root Purée, Black Truffle Sauce*

Barboursville Vineyards Nebbiolo Reserve 2014



*Tradional Zeppole with Trio of Lemon Curd
Chocolate & Raspberry Sauces*

Barboursville Vineyards Philéo n.v.

Prepared by Chefs Cesare Lanfranconi and Shannon Overmiller