



WILD GAME FEAST

FRIDAY, SEPTEMBER 30, 2022

TERRINA DI CINGHIALE

COUNTRY PÂTÉ OF WILD BOAR WRAPPED IN ESTATE BERKSHIRE BACON
SERVED WITH GIARDINIERA & TOASTED BRIOCHE
BARBOURSVILLE VINEYARDS BRUT BLANC DE BLANCS N.V.



RISOTTO ALLA LEPRE IN SALMI

CARNAROLI RICE WITH WILD HARE SALMI
BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2014



COSTOLETTA DI ALCE ARROSTO CON CASTAGNE E SALSA AL FEGATO D'ANATRA

ROASTED ELK CHOP
CHESTNUT PURÉE, SEASONAL MUSHROOMS, PEARL ONIONS & GRILLED BOK CHOY
FOIE GRAS SAUCE
BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2007



PRUGNE IN CROSTA CON GELATO SPEZIATO

PLUM COBBLER WITH SPICED GELATO
BARBOURSVILLE VINEYARDS PAXXITO 2017

– EXECUTIVE CHEF MICHAEL CLOUGH –