



# 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 ANNIVERSARY CUVÉE BRUT 1994



## 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 –