



# ANNUAL TRUFFLE FEAST

SATURDAY, NOVEMBER 14, 2020

## MENU

APERITIF WITH BARBOURSVILLE BRUT N.V.



*SEARED SCALLOP*

*CHESTNUT PURÉE, ROASTED BUTTERNUT SQUASH, TRUFFLE ZABYON,  
SHAVED TRUFFLE & WATERCRESS*

**BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2014**



*SPINACH & RICOTTA RAVIOLI*

*CURED EGG YOLK, SHAVED GUANCIALE, THYME & BLACK TRUFFLE*

**BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2015**



*NEBBIOLO BRAISED VEAL CHEEKS*

*SOTTOCENERE POLENTA, GARLIC ROASTED ROOT VEGETABLES, TRUFFLE DEMI & BLACK TRUFFLE*

**BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2014**

**BARBOURSVILLE VINEYARDS OCTAGON 2014**



*LIMONCELLO BUNDT CAKE*

*RASPBERRY COULIS, CANDIED LEMON & ALMONDS*

**BARBOURSVILLE VINEYARDS PAXXITO 2015**

— PREPARED BY CHEF MICHAEL CLOUGH —

7:00 PM - BY RESERVATION ONLY - \$170 PER PERSON, ALL INCLUSIVE  
TO RESERVE, CALL 540-832-7848 OR EMAIL [BOOK@PALLADIORESTAURANT.COM](mailto:BOOK@PALLADIORESTAURANT.COM)