



ANNUAL TRUFFLE LUNCH

SUNDAY, NOVEMBER 14, 2021

VENISON & BLACK TRUFFLE SAUSAGE
WARM PARMIGIANO REGGIANO-LENTIL SALAD & PICKLED RED WINE VINEGAR SHALLOTS
MÂCHE GREENS
BARBOURSVILLE VINEYARDS NASCENT 2018



CARNAROLI RISOTTO
PARMIGIANO REGGIANO & TABLESIDE SHAVED PIEDMONT WHITE TRUFFLES
BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2012



GRILLED AUTUMN OLIVE FARMS BONE-IN PORK CHOP
PORTOBELLO-RED WINE SAUCE, TRUFFLE-PECORINO SOFT POLENTA & PURSLANE GREENS
SHAVED TRUFFLES
BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2014
BARBOURSVILLE VINEYARDS OCTAGON 2014



HOUSE MADE VANILLA ICE CREAM DOME
STUFFED WITH TRUFFLE-CHOCOLATE GANACHE & GLAZED IN HAZELNUT CHOCOLATE
BARBOURSVILLE VINEYARDS FRAGOLINO PAXXITO
— LIMITED EDITION —

— PREPARED BY EXECUTIVE CHEF MICHAEL CLOUGH —