



ANNUAL TRUFFLE FEAST

SUNDAY, NOVEMBER 15, 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 —

1:00 PM - BY RESERVATION ONLY - \$170 PER PERSON, ALL INCLUSIVE
TO RESERVE, CALL 540-832-7848 OR EMAIL BOOK@PALLADIORESTAURANT.COM