



THANKSGIVING CELEBRATION

THURSDAY, NOVEMBER 23, 2023

TORTINO DI FUNGHI E ZUCCHINE

ESTATE ZUCCHINI TART

LOCAL EGGS, CARAMELIZED ONIONS & OYSTER MUSHROOMS

PUMPKIN RIBBON SALAD

BARBOURSVILLE VINEYARDS PROSECCO N.V.



ZUPPA DI PESCE DELLA BAIA

CHESAPEAKE BAY CREAMY SEAFOOD CHOWDER

BAY SCALLOPS, MUSSELS, CLAMS, OYSTERS & POTATOES

HOUSE MADE OYSTER CRACKERS

BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2021



ROTOLO DI TACCHINO ARROSTO

TURKEY ROULADE FILLED WITH ESTATE PORK SAUSAGE & HERBS

MASHED POTATOES, SWEET POTATO GRATIN, SAGE STUFFING, SAUTÉED ALMOND-GREEN BEANS

TURKEY GRAVY & CRANBERRY SAUCE

BARBOURSVILLE VINEYARDS OCTAGON 2019



CROSTATA DI MELE CON GELATO ALLA VANIGLIA

BAKED LOCAL APPLE CRISP

MADAGASCAR VANILLA BEAN GELATO & CANDIED PECANS

BARBOURSVILLE VINEYARDS PHILÉO N.V.

– EXECUTIVE CHEF MICHAEL CLOUGH –