



THANKSGIVING CELEBRATION

THURSDAY, NOVEMBER 24, 2022

PASSATO DI ZUCCA E SALSICCIA

PUMPKIN SOUP

HOUSE MADE PORK SAUSAGE CRUMBLE, TOASTED ALMONDS & PROSECCO FOAM

BARBOURSVILLE VINEYARDS BRUT ROSÉ N.V.



RISOTTO ALL'ARAGOSTA

LOBSTER RISOTTO

CARNAROLI RICE, VERMENTINO POACHED MAINE LOBSTER TAIL & CRISPY LEEKS

BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2020



TACCHINO GLASSATO

HERB ROASTED TURKEY & HONEY GLAZED HAM

SAGE STUFFING, POTATO GRATIN, MASHED SWEET POTATOES, MARINATED GRILLED ASPARAGUS

TURKEY GRAVY & CRANBERRY SAUCE

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2020



TORTA DI ZUCCA

PUMPKIN PIE

CANDIED PECANS & VANILLA BEAN MASCARPONE CREAM

BARBOURSVILLE VINEYARDS PHILÉO N.V.

— EXECUTIVE CHEF MICHAEL CLOUGH —