



THANKSGIVING CELEBRATION

THURSDAY, NOVEMBER 26, 2020

MENU

GRILLED NORTH CAROLINA SHRIMP
FENNEL PURÉE, BLOOD ORANGE, BLACK OLIVES, WATERCRESS & FENNEL POLLEN

BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2019



ROASTED BUTTERNUT SQUASH RISOTTO
BARBOURSVILLE BERKSHIRE PANCETTA, SAGE, PUMPKIN SEEDS & PARMIGIANO REGGIANO

BARBOURSVILLE VINEYARDS CABERNET FRANC RESERVE 2018



BARBOURSVILLE "TURKETTA"
CRISPY POLENTA, SAUTÉED BROCCOLI RABE WITH GARLIC, GOLDEN RAISINS, PINE NUTS & TURKEY JUS

BARBOURSVILLE VINEYARDS OCTAGON 2015



CHOCOLATE PECAN TART
BOURBON GELATO & ORANGE SYRUP

BARBOURSVILLE VINEYARDS PHILÉO N.V.

— PREPARED BY CHEF MICHAEL CLOUGH —

1:00 PM - BY RESERVATION ONLY - \$90 PER PERSON, \$120 PER PERSON WITH PAIRED WINES
9.3% TAX & 20% GRATUITY ADDED TO FINAL BILL
TO RESERVE, CALL 540-832-7848 OR EMAIL BOOK@PALLADIORESTAURANT.COM