



THE OCTAGON

SATURDAY, DECEMBER 3, 2022

ZUPPA DI SCAROLE, FAGIOLI E COZZE CON BOTTARGA
ESCAROLE, WHITE BEAN & MUSSEL SOUP WITH BOTTARGA
BARBOURSVILLE VINEYARDS NASCENT 2019



RAVIOLINI DEL PLIN

ROASTED VEAL RAVIOLI

BROWN BUTTER, CRISPY SAGE, ROASTED VEAL SAUCE & SHAVED PARMIGIANO REGGIANO
BARBOURSVILLE VINEYARDS OCTAGON 2019
BARBOURSVILLE VINEYARDS OCTAGON 2018



LOMBO D'AGNELLO IMPORCHETTATO

ROASTED LAMB LOIN WRAPPED WITH FARM RAISED PORK SAUSAGE
FRESH HERBS, CHARRED CAULIFLOWER, BRAISED CABBAGE & BLACK TRUFFLE SAUCE
BARBOURSVILLE VINEYARDS OCTAGON 2015
BARBOURSVILLE VINEYARDS OCTAGON 2014



TORTA DI CIOCCOLATO E PERE

PEAR & CHOCOLATE CAKE
HOUSE COFFEE GRANITA & MASCARPONE CREMA
JAMAICAN BLUE MOUNTAIN COFFEE

– EXECUTIVE CHEF MICHAEL CLOUGH –