



# " THE OCTAGON "

SATURDAY, DECEMBER 5, 2020

## MENU

HORS D 'OEUVRES IN THE OCTAGON CELLAR  
BARBOURSVILLE VINEYARDS BRUT N.V.



*SMOKED SALMON*  
*RED BEETS, RYE CROUTONS, CURED EGG YOLK, CARAWAY CRÈME FRAICHE,*  
*PICKLED SHALLOTS & BABY ARUGULA*

**BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2013**



*OCTAGON BRAISED OXTAIL*  
*BARBOURSVILLE RAISED WHIPPOORWILL PEAS, KALE, PARMIGIANO REGGIANO & OXTAIL BROTH*

**BARBOURSVILLE VINEYARDS OCTAGON 2016**  
**BARBOURSVILLE VINEYARDS OCTAGON 2015**



*GRILLED VENISON LOIN*  
*ROASTED FINGERLING POTATOES, OYSTER MUSHROOMS, BABY BOK CHOY & WHOLE GRAIN MUSTARD DEMI*

**BARBOURSVILLE VINEYARDS OCTAGON 2014**  
**BARBOURSVILLE VINEYARDS OCTAGON 2012**



*GOAT CHEESE CHEESECAKE*  
*ORANGE MARMALADE, OCTAGON POACHED FIGS & WALNUTS*  
**BARBOURSVILLE VINEYARDS PAXXITO 2015**

– PREPARED BY CHEF MICHAEL CLOUGH –

7:00 PM - BY RESERVATION ONLY - \$175 PER PERSON, ALL INCLUSIVE  
TO RESERVE, CALL 540-832-7848 OR EMAIL [BOOK@PALLADIORESTAURANT.COM](mailto:BOOK@PALLADIORESTAURANT.COM)