



"THE OCTAGON"

MENU

HORS D'OEUVRES IN THE OCTAGON CELLAR

✧ BRUT 200TH ANNIVERSARY VINTAGE 1994 ✧

*BARBOURSVILLE RAISED BERKSHIRE PORK SAUSAGE
BLACK LENTILS, SHAVED FENNEL, GOLDEN RAISINS & KALE PESTO*

✧ OCTAGON TWENTIETH EDITION 2015 ✧

*CANNELLONI OF ROASTED WINTER SQUASH
SPINACH, PORCINI MUSHROOMS, AGED FONTINA
ROASTED GARLIC CREAM SAUCE*

✧ OCTAGON NINETEENTH EDITION 2014 ✧

*GRILLED BISON STRIP LOIN
ROOT VEGETABLE PYRAMID, WHITE BEAN PURÉE
WATERCRESS & BARBOURSVILLE 2001 TRADIZIONALE GLAZE*

✧ OCTAGON LIMITED EDITION 200TH ANNIVERSARY 2010 ✧

✧ OCTAGON SEVENTEENTH EDITION 2012 ✧

*CANNOLI TRIO
ORANGE & DARK CHOCOLATE
CHESTNUT & RAISINS
BLACK TRUFFLE & HAZELNUT*

✧ PAXXITO 2003 ✧

EXECUTIVE CHEF SPENCER CRAWFORD, PALLADIO RESTAURANT