



## "THE OCTAGON"

### MENU

*HORS D'OEUVRES IN THE OCTAGON CELLAR*  
✧ **BRUT 200<sup>TH</sup> ANNIVERSARY VINTAGE 2000** ✧

*24 MONTH AGED BARBOURSVILLE PROSCIUTTO  
SWISS CHARD FLAN & OCTAGON CURED SHALLOTS*  
✧ **BARBOURSVILLE VINEYARDS OCTAGON 2013** ✧

*PAPPARDELLE WITH BRAISED MUSCOVY DUCK  
SEARED PORCINI & BLACK WINTER TRUFFLES*  
✧ **BARBOURSVILLE VINEYARDS OCTAGON 2014** ✧

*SOUS-VIDE VENISON LOIN  
CRISPY OLIVE OIL POACHED FINGERLING POTATOES  
GARLIC ROASTED BROCCOLINI & OCTAGON DEMI-GLACE*  
✧ **BARBOURSVILLE VINEYARDS OCTAGON 2010** ✧  
✧ **BARBOURSVILLE VINEYARDS OCTAGON 2012** ✧

*GOAT CHEESE PANNA COTTA  
OCTAGON GELÉE, OCTAGON-RASPBERRY REDUCTION  
TOASTED GOVERNOR BARBOUR BLACK WALNUTS*  
✧ **BARBOURSVILLE VINEYARDS PAXXITO 2010** ✧

*EXECUTIVE CHEF SPENCER CRAWFORD, PALLADIO RESTAURANT*