

CHRISTMAS LUNCH 2017

MENU

SWEET POTATO MOUSSE & PARMESAN CUSTARD

☞ BARBOURSVILLE BRUT 200TH ANNIVERSARY ☞

GRILLED OCTOPUS

SHAVED FENNEL, ORANGE & BLACK OLIVE SALAD

SAFFRON AIOLI

☞ BARBOURSVILLE SAUVIGNON BLANC RESERVE 2015 ☞

OPEN RAVIOLI WITH POACHED WALLEY

WINTER SQUASH, SPINACH & ROASTED GARLIC CREAM SAUSE

☞ BARBOURSVILLE VIOGNIER RESERVE 2015 ☞

GRILLED SWORDFISH

ROASTED CAULIFLOWER, PEPPERONATA, GOLDEN RAISIN & PINE NUT AGRO-DOLCE

~ OR ~

BRAISED SHORT RIBS

SOFT POLENTA, RED CABBAGE & PINK PEPPERCORN GREMOLATA

☞ BARBOURSVILLE OCTAGON RESERVE 2013 ☞

WALNUT BREAD PUDDING

EGGNOG GELATO, BOURBON CARAMEL & CANDIED ORANGE

☞ BARBOURSVILLE VINEYARDS PAXXITO 2012 ☞

Four Course Lunch \$75 with wine pairing \$100
9.3 %Taxes and 20% Service added to total