



# CHRISTMAS CELEBRATION LUNCH

SUNDAY, DECEMBER 18, 2022

## BACCALA

SALTED ATLANTIC COD SERVED OVER CRISPY POLENTA  
BARBOURSVILLE VINEYARDS SAUVIGNON BLANC RESERVE 2020



## PASTA E FAGIOLI

HOUSE MADE DITALINI PASTA  
BEANS, CRISPY PANCETTA & SEASONAL VEGETABLES IN A TOMATO STEW  
SHAVED PARMIGIANO REGGIANO  
BARBOURSVILLE VINEYARDS BARBERA RESERVE 2019



## FILETTO DI MANZO IN CROSTA

PEPPERCORN CRUSTED ROASTED BLACK ANGUS BEEF TENDERLOIN  
GARLIC-ROSEMARY ROASTED POTATOES & GLAZED CARROTS  
CABERNET FRANC RESERVE REDUCTION  
BARBOURSVILLE VINEYARDS OCTAGON 2019



## ROTOLO DI NATALE

CHOCOLATE-RASPBERRY "SWISS CAKE ROLL"  
VANILLA WHIPPED CREAM, PISTACHIO BRITTLE & CHOCOLATE SYRUP  
BARBOURSVILLE VINEYARDS PHILÉO N.V.

— EXECUTIVE CHEF MICHAEL CLOUGH —