



CHRISTMAS CELEBRATION LUNCH

SUNDAY, DECEMBER 19, 2021

SEARED NORTH CAROLINA BLUEFIN TUNA
PICKLED GIARDINIERA VEGETABLES & MAITAKE MUSHROOMS
CASTELVETRANO OLIVE SAUCE
BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2020



PORCINI MUSHROOM STROZZAPRETI
VEAL SWEETBREADS & FOIE GRAS SAUCE
BARBOURSVILLE VINEYARDS BARBERA 2019



GORGONZOLA BLUE CHEESE BROILED FILET MIGNON
ROASTED BRUSSELS SPROUTS WITH CRISPY PANCETTA, GOAT CHEESE WHIPPED POTATOES
WINTER BLACK TRUFFLE SAUCE
BARBOURSVILLE VINEYARDS OCTAGON 2017



PANETTONE BREAD PUDDING WITH MASCARPONE VANILLA CREAM
DARK CHOCOLATE SHAVINGS & SEA SALT CARAMEL SAUCE
BARBOURSVILLE VINEYARDS PHILÉO N.V.

— PREPARED BY EXECUTIVE CHEF MICHAEL CLOUGH —