



CHRISTMAS LUNCH CELEBRATION

SUNDAY, DECEMBER 20, 2020

MENU

FIRST

SEARED NORTH CAROLINA BLUEFIN TUNA

ROASTED RED PEPPERS, PINE NUTS, GOLDEN RAISINS & CAPER AIOLI

BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2019

SECOND

HOUSE-MADE BIGOLI

PESTO ALLA TRAPANESE

BARBOURSVILLE VINEYARDS BARBERA RESERVE 2019

THIRD

RAINBOW TROUT

BUTTERNUT SQUASH PURÉE, ROASTED BRUSSELS SPROUTS, CHESTNUTS & SHERRY BEURRE BLANC

OR

BRAISED BONELESS SHORT RIBS

GOAT CHEESE WHIPPED POTATOES, BRAISED COLLARD GREENS & CARAMELIZED ONION-PANCETTA JAM

BARBOURSVILLE VINEYARDS OCTAGON 2015

FOURTH

APPLE TART

CINNAMON GELATO, CRANBERRY COMPOTE & CANDIED PECANS

BARBOURSVILLE VINEYARDS PHILÉO N.V.

— PREPARED BY CHEF MICHAEL CLOUGH —

1:00 PM - BY RESERVATION ONLY - \$90 PER PERSON, \$120 PER PERSON WITH PAIRED WINES
9.3% TAX & 20% GRATUITY ADDED TO FINAL BILL
TO RESERVE, CALL 540-832-7848 OR EMAIL BOOK@PALLADIORESTAURANT.COM