



CHRISTMAS LUNCH CELEBRATION

SUNDAY, DECEMBER 22, 2019

MENU

SAFFRON CURED ROCKFISH
SHAVED FENNEL, CHIVE CRÈME FRAICHE & TOASTED FOCACCIA
BARBOURSVILLE VINEYARDS SAUVIGNON BLANC RESERVE 2016



ROASTED BEETS
ARUGULA, GOATS CHEESE, HAZELNUTS & ORANGE VINAIGRETTE
BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2018



SMOKED OYSTERS
CRAWFISH TAILS, SPINACH, TARRAGON & CREAM
BARBOURSVILLE VINEYARDS BLANC DE BLANCS BRUT N.V.



SEARED NORTH CAROLINA TUNA
ROASTED FINGERLING POTATOES, OIL CURED BLACK OLIVES, FRISÉE, RED ONION,
CAPERS & PRESERVED LEMON
BARBOURSVILLE VINEYARDS VIOGNIER RESERVE 2017

OR

BEEF HANGER STEAK
CRISPY POLENTA, CAULIFLOWER PURÉE, ROASTED RED PEPPER SALAD & SHERRY GASTRIQUE
BARBOURSVILLE VINEYARDS OCTAGON 2015



CHOCOLATE POUND CAKE
PEPPERMINT CRÈME ANGLAISE, PEPPERMINT BARK & VANILLA MARSHMALLOW FLUFF
BARBOURSVILLE VINEYARDS PAXXITO 2014

— PREPARED BY EXECUTIVE CHEF SPENCER CRAWFORD —