



CHRISTMAS CELEBRATION LUNCH

SUNDAY, DECEMBER 24, 2023

CAPPESANTE SU PUREA DI SEDANO RAPA

PAN SEARED SCALLOPS

CELERY ROOT PURÉE, RED WINE REDUCTION, CHARRED ROMANESCO CAULIFLOWER

ALMONDS & ROYAL TRUMPET MUSHROOMS

BARBOURSVILLE VINEYARDS PROSECCO N.V.



CANNELLONI AL RIPIENO DI MAIALE E SPUGNOLE

BAKED CANNELLONI

FILLED WITH ROASTED ESTATE BERKSHIRE PORK

MOREL MUSHROOM-PARMIGIANO REGGIANO BECHAMEL

BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2020



COSTOLETTE D'AGNELLO CON RIDUZIONE AL BARBERA

ROASTED GRASS-FED LAMB CHOPS

PAN ROASTED SUNCHOKES, RUTABAGA, SQUASH & MASHED ESTATE APIOS POTATOES

BARBERA WINE REDUCTION

BARBOURSVILLE VINEYARDS OCTAGON 2015



TORTA AL CIOCCOLATO FONDENTE E MENTA

DARK CHOCOLATE PEPPERMINT CAKE

BARBOURSVILLE VINEYARDS PHILÉO N.V.

— EXECUTIVE CHEF MICHAEL CLOUGH —