



# NEW YEAR'S EVE 2020-2021

THURSDAY, DECEMBER 31, 2020

## MENU

*BRAISED PORK BELLY*

*BLACK LENTILS, ROASTED SHALLOTS, RED VEINED SORREL & SHERRY VINAIGRETTE*

*BARBOURSVILLE VINEYARDS BRUT ROSÉ N.V.*



*LOBSTER & RICOTTA RAVIOLI*

*FENNEL, BLACK OLIVES, LEMON, FENNEL OIL & LOBSTER ROE*

*BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2019*



*SEARED ARCTIC CHAR*

*SWEET POTATO GRATIN, CREAMED LEEKS, SAUTÉED MUSHROOMS & LEMON-THYME GASTRIQUE*

*BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2018*



*ROASTED WAGYU RIBEYE*

*FINGERLING POTATOES, WATERCRESS, RED ONION JAM & HORSERADISH CRÈME FRAICHE*

*BARBOURSVILLE VINEYARDS OCTAGON 2014*



*VANILLA SPONGE CAKE*

*MILK CHOCOLATE MOUSSE, CANDIED ORANGE, DARK CHOCOLATE SAUCE, RASPBERRIES & MINT*

*BARBOURSVILLE VINEYARDS PAXXITO 2015*

*- MIDNIGHT TOAST WITH BARBOURSVILLE BRUT -*

— MENU PREPARED BY CHEF MICHAEL CLOUGH & LIVE MUSIC BY BELEZA DUO —

7:30 PM - BY RESERVATION ONLY - \$185 PER PERSON, ALL INCLUSIVE  
TOKRESERVE, CALL 540-832-7848 OR EMAIL BOOK@PALLADIORESTAURANT.COM