

*Celebration Gala
Twenty Years of Palladio Restaurant*

October 5, 6:30 pm

Assaggini

Barboursville Vineyards Anniversary Brut 1994

Allegrante Rosé 2018

Tonno Scottato con Insalatina Autunnale al Succo di Passiflora
*Seared Virginia Yellowfin Tuna,
Shaved Fennel, Beauty Heart Radish, Lime, Estate-grown Passion Fruit and
Castello di Albola Extra Virgin Olive Oil*
Viognier Reserve 2006

Sformatino di Parmigiano Reggiano con Tartufo e Prosciutto Nostrani
*Parmigiano Reggiano Flan, West Virginia Lagotto Truffles and
Barboursville Farm Raised Berkshire Prosciutto*
Nebbiolo Reserve 2014

Raviolini del Plin in Brodo di Coda di Bue
al Profumo di Timo e Cabernet Franc
Braised Veal Ravioli, Thyme Scented Oxtail Broth with Cabernet Franc
Cabernet Franc 1999

Costolette di Agnello alla Liquirizia con Topinambour,
Zucca Bella di Napoli e Melanzana Perlina
*Licorice-glazed Retreat Farm Lamb Chops, Supernova Sunchoke Purée,
Roasted Bella di Napoli Squash and Fairy Tale Eggplants*
Octagon Fourth Edition 1999
Octagon 200th Anniversary 2010

Trio di Dolci Regionali: Veneto, Piemonte e Sicilia
Traditional Tiramisù
Chocolate and Piedmontese Hazelnut Bunet
*Feudo Principi di Butera Extra Virgin Olive Oil Cake
with Candied Orange and Elysium Citrus Blossoms, Honey Whipped Cream*
Malvaxia Reserve 2003

Black tie optional

On the lawn of the Historic Ruins