

Celebration Gala
Twenty Years of Palladio Restaurant

October 6, 1:00pm

Assaggini Overlooking the Allegrante Meadow
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