

*La Chaîne des Rôtisseurs Luncheon
Sunday July 27, 2008*

Menu

Antipasto

~Tartare di Tonno~

*Tuna Tartare with Sicilian Lemon Oil, Roasted Garlic Crostino and Crème Fraiche
~Barboursville Viognier Reserve 2006~*

Primo

~Gnocchi con Polo e Fagiolini~

*Blue Potato Gnocchi with Roasted Polyface Chicken, Fresh Green Beans,
Yellow Wax Beans and Sautéed Cherry Tomatoes
~Barboursville Chardonnay Reserve 2007~*

Secondo

~Bistecca di Manzo Piemontese~

*Grilled Piedmontese Beef Strip Loin served with Gorgonzola Sformatino,
Seared Asparagus, Red Onion Jam & Local Baby Watercress
~Barboursville Cabernet Sauvignon Reserve 2005~*

Dolce

~Bavarese alle Albicocche~

*Apricot Bavarian served with Raspberry Coulis and Almond Tuilles
~Barboursville Malvaxia Passito 2004~*