



WELCOME CHAÎNE DES RÔTISSEURS

FRIDAY, JULY 19, 2019

MENU

ASSAGGINI

Crab Salad
Cantaloupe & Coppa
Roasted Eggplant & Burrata Served on Baguette
Pork Pâté with Whole Grain Mustard & Red Onion Jam Served on Brioche

FIRST

Wild Salmon Crudo
Lemon, Thyme, Chili & Olive Oil

☞ BARBOURSVILLE VINEYARDS BLANC DE BLANCS BRUT N.V. ☞

Bottle-fermented for Barbooursville Vineyards at our sister winery in Italy, this inviting sparkling wine is made with 100% Chardonnay grapes. Our winemaker and the winemakers at Tenuta Il Bosco have created a lively, extravagant cuvée with a nose of fresh cut flowers and a mere hint of sweetness.

SECOND

House-Made Tagliatelle
Bottarga & Estate Grown Zucchini

☞ BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2017 ☞

Very fragrant, exhibiting aromas of ripe pear and fresh cut flowers. On the palate this wine reveals medium body, minerality and suave viscosity.

THIRD

Potato Gnocchi
Brown Butter, Local Chanterelles & Sage

☞ BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2015 ☞

A grape varietal from Italy's Piedmont known for producing some of the world's most ageable wines. Refined and complex, with an aromatically enthralling combination of violets, forest loam, dark berry and tobacco notes. Full body and dense structure, followed by a seamlessly sustained finish.

FOURTH

Smoked & Braised Pork Cheeks
Sautéed Corn, Peaches, Cherry Tomatoes, Lima Bean Purée & Pork Glaze

☞ BARBOURSVILLE VINEYARDS OCTAGON 2010 FROM MAGNUMS ☞

2010 was characterized by dry conditions, which started in late Spring, and sustained until harvest. Paramount was to start watering in mid-May, which has never happened this early. A total of 2.5 million gallons of water were transported from two farm ponds to the vines. A further reduction in the number of clusters on each vine resulted in the earliest recorded harvest which ended in late September. We are discovering that the perfect dryness achieved in fermentation, combined with the proper amount of aging in new and used oak, produces a rich and somewhat opulent wine with a refreshing finish. 60% Merlot, 10% Cabernet Franc, 15% Petit Verdot, 15% Cabernet Sauvignon

DESSERT

Paxxito Zabaglione
Grelen Nursery Peaches, Spiced Pecans, Mint & Blackberry Coulis

☞ BARBOURSVILLE VINEYARDS PHILÉO N.V. ☞

A truly beautiful and friendly dessert wine, with a brightly refreshing sweetness indebted to a carefully preserved fruit acidity, for a clean and disarmingly exquisite finish.

PREPARED BY EXECUTIVE CHEF SPENCER CRAWFORD

Executive Chef Spencer Crawford, born and raised in Central Virginia, is a graduate of Johnson and Wales and since a young age has been attracted to food and the great Virginia outdoors. His respect for the broadest diversity of local ingredients, mostly produced on our farm, is the basis of a famously self-effacing command of technique, and is the exact mirror of our winemaker's reverence for our fruit. The consequence is a series of dishes bold and yet subtle, articulate and texturally complex, of memorable beginning, middle and end.

WINES POURED BY SOMMELIER ALESSANDRO MEDICI

Alessandro graduated from the Professional Culinary Institute of San Pellegrino Terme and trained in several upscale restaurants near Bergamo, Italy. After working a few seasons from the Italian Alps to the eastern Riviera, he traveled the world from the UK to the Island of Bermuda as well as working as a steward on a private yacht. In 1998, Alessandro met Gianni and Silvana Zonin and worked as director of hospitality at their Estate in Tuscany. A year later, he was hired to open and manage our Palladio Restaurant. Now Professional Sommelier, he takes care of pairing and serving our wines with extensive knowledge and unyielding graciousness.