



WELCOME CHAÎNE DES RÔTISSEURS

FRIDAY, JULY 22, 2022

ASSAGGINI

*Fava Bean "Bruschetta" on Toasted Focaccia ♦ Provolone & Estate Pork Ragù Arancini
Mini Crab Cake with Lemon Aioli ♦ Chilled Cucumber, Watermelon & Pepper Gazpacho with Crab Salad*

FIRST

*Local Heirloom Tomato & Burrata Salad
Compressed Watermelon, Basil Pesto & Memery Farms Lettuce*

✎ **BARBOURSVILLE VINEYARDS CUVÉE BRUT ROSÉ N.V.** ✎

A collaboration with our founder's Tenuta Il Bosco estate in Oltrepò Pavese, this sparkling wine is created in the metodo classico & is 100% Pinot Noir of DOCG designation. This partnership of winemakers Stefano Ferrante of Tenuta Il Bosco & Luca Paschina of Barbooursville Vineyards, results in an exclusive expression of a traditional viticultural vision.

SECOND

*Lobster Ravioli with Saffron & Squid Ink Pasta
Spicy Cherry Tomato Sauce, Ricotta Salata & Lobster Roe*

✎ **BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2021** ✎

Native to the growing regions of Liguria, Corsica & Sardinia, Vermentino has adapted splendidly to our warm climate in Piedmont VA. Vivid citrusy aromatics with a deep, dry palate of sustained structure, excellent body, lingering minerality & finesse of finish.

✎ **BARBOURSVILLE VINEYARDS NASCENT 2018** ✎

Nascent is the estate's defining statement in a blended white wine consisting of 76% Viognier, 18% Vermentino & 6% Falanghina. Its taste is very fresh, becoming savory, with medium rich body yet dry. Notes of citrus, pear & rose leave a deeply satisfied, yet intrigued, palate.

[Best in Show White Wine, Platinum Medal & 96 Points – 2021 Sommelier Challenge International Wine Competition](#)
[93 Points – 2021 James Suckling.com](#)

THIRD

*Chanterelle Mushroom Risotto
Parmigiano Reggiano, Thyme & Red Wine Reduction*

✎ **BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2018** ✎

A grape varietal from Italy's Piedmont known for producing some of the world's most ageable wines. Elegant & complex, aromatically enthralling depth of violets, dark berry & tobacco notes. Full body, a firm, dense structure followed by a seamless, sustained finish.

FOURTH

*Chef Garden Herb Crusted Grilled Wagyu Filet Mignon
Sautéed Dr Martin Beans, Potato-Aprios Gratin & Cabernet Franc Reserve Reduction*

✎ **BARBOURSVILLE VINEYARDS OCTAGON 2014** ✎

Octagon 2014 is a harmonious blend of 58% Merlot, 21% Petit Verdot, 15% Cabernet Franc & 6% Cabernet Sauvignon, only created in the finest vintages, and with the most astute selection from the harvest. Aromas of blackberry, currant & dried herbs with tasting notes of mocha and clove, which add a spicy complexity. Generous body with firm tannins, in great balance with fresh acidity; a signature of excellent shelf life.

[Wine Spectator 90 Points, James Suckling 96 Points](#)
[VA Governor's Cup Gold Medal 2018, VA Governor's Cup Gold Medal & Case 2020](#)
[Gold Medal - 2017 San Francisco Chronicle Wine Competition](#)

FIFTH

*Peach Panna Cotta
Vin Cotto, Blueberry Syrup & Candied Pecans*

✎ **BARBOURSVILLE VINEYARDS PHILÉO N.V.** ✎

Philéo is a non-vintage composition of Moscato Ottonel, Traminette & Vidal. A truly beautiful and friendly dessert wine, with a brightly refreshing sweetness indebted to a carefully preserved fruit acidity, for a clean and disarmingly elegant finish.

P R E P A R E D B Y E X E C U T I V E C H E F M I C H A E L C L O U G H

Executive Chef Michael Clough, born and raised in New Hampshire, is a graduate of the New England Culinary Institute. 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.

W I N E S P O U R E D B Y S O M M E L I E R A L E S S A N D R O M E D I C I

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.

Thank you for coming!

10% discount on purchases of 6 bottles or more

Anniversary Cuvée Brut 1994 - \$95	_____
Cuvée Brut Rosé n.v. - \$30	_____
Vermentino Reserve 2021 – \$23	_____
Nascent 2018 - \$50	_____
Sauvignon Blanc Reserve 2014 - \$40	_____
Viognier Reserve 2020 - \$22	_____
Allegrante Rosé 2020 - \$20	_____
Nebbiolo Reserve 2018 - \$35	_____
Octagon 2014 - \$120	_____
Philéo n.v. - \$19	_____