



# BARBOURSVILLE *Vineyards*

AN ESTATE OF WINE

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## WINEMAKER DINNER

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SATURDAY, DECEMBER 14, 2024 • 6:00 PM

### WELCOME RECEPTION

2023 PINOT GRIGIO

#### BAGNA CAUDA FONDUE

Asparagus, tri-color cauliflower, Romanesco, heirloom carrots, radish

#### VITELLO TONNATO SKEWERS

Poached veal, tonnato sauce

#### TOMINI ELETTRICI

Tomino cheese, chili, crostini

### FIRST COURSE

2022 CABERNET FRANC RESERVE

#### CARNE CRUDA ALL' ALBESE

Steak tartare, shaved winter truffle, hazelnuts, Parmesan lattice

### SECOND COURSE

2022 VERMENTINO RESERVE

#### MEYER LEMON AGNOLOTTI

Ricotta, winter citrus emulsion, toasted pine nuts, fried sage

### THIRD COURSE

2021 BARBERA RESERVE

#### FARAONA AL BAROLO

Guinea hen, porcini mushrooms, Luganega sausage,  
shallot whipped potatoes, natural pan sauce

### FOURTH COURSE

PHILÉO

#### TRONCHETTO DI NATALE

Chocolate cake roulade filled with black cherry jam and vanilla,  
mascarpone mousse, red wine poached apples.

\$140

plus service charge and taxes  
(All attendees must be 21 or older)

