



# 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

#### MEAT AND CHEESE DISPLAY

Baguette, crackers, grain mustard, cornichons

#### BURRATA ANTIPASTI DISPLAY

Artichoke bruschetta, eggplant caponada, olive tapenade

#### STUFFED MUSHROOMS

Italian sausage, Fontina, Parmesan, brown butter breadcrumbs

### FIRST COURSE

2022 VERMENTINO RESERVE

#### DIVER SCALLOP CARPACCIO

Winter citrus consomme, shaved baby fennel,  
fennel pollen, citrus supremes

### SECOND COURSE

2022 CABERNET FRANC RESERVE

#### TURDUCKEN ROULADE

Heritage turkey, Muscovy duck breast, green circle chicken confit,  
Swiss chard, butternut squash purée, black cherry gastrique

### THIRD COURSE

2021 BARBERA RESERVE

#### LOBSTER "POT PIE"

Poached lobster, truffled lobster velouté, tourne potatoes,  
heirloom carrots, peas, pâté brisée lattice

### FOURTH COURSE

PHILÉO

#### CHOCOLATE BÛCHE DE NOËL

Chocolate cake roulade, black cherry jam,  
vanilla mascarpone mousse, red wine poach apples

\$140

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

