



BARBOURSVILLE
Vineyards

Wine Dinner

with winemaker Luca Paschina

Enjoy a selection of boutique wines
from Barboursville Winery,
paired with a 4 course dinner
created by

**German Master Chef Michael Ober
& Sommelier Melanie Ober**

lobster crepe
w/ herb crust on pumpkin ragout
w/ lobster sauce
Viognier Reserve 2014

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cornish hen roulade
w/ duck confit & arugula
on holiday spice cream
Cabernet Franc Reserve 2014

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veal cheeks braised in nebbiolo
on tarragon mash
w/ saute radishes & mushrooms
Nebbiolo Reserve 2013

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mousse duet
mascarpone & sour cherries
w/ apricot honey parfait
on white chocolate brownie
Passito 2012

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corks + forks
CATERING