

# Climate, Culture & Cuisine

Featuring Barboursville Winery's Jason Tesauro

## Aperitivo

Castelvetrano Olive Tapenade  
Crispy Anchovies, Marcona Almonds  
Sage and Benne Seed Crackers

Brut Cuvée 1814

## Antipasti

Heirloom Tomato Bruschette  
Burrata, Basil Pesto, Crispy Prosciutto  
Signoria Gonzaga Aged Balsamic

Fiano Reserve, 2021

## Primi

Fennel & Mascarpone Lobster Risotto  
Asparagus, Lobster Nage, Chervil

Nascent, 2019

## Secondi & Contorni

Roasted Elysian Fields Lamb  
Roasted Corn and Goat Cheese Polenta, Lamb Jus  
Broccolini, Parmesan, Lemon, Pine Nuts

Octagon, 2020

## Insalata d'Arance

Blood Orange, Mandarin Oranges  
Shaved Fennel, Capers, Mint  
Pink Peppercorns, Oregano

Allegriante Rosé, 2022

## Formaggi e Frutta

Boxcarr Rocket's Ribiola  
Champagne Grapes, Strawberries

Nebbiolo Reserve, 2020

## Dolce

Ginger Almond Semifreddo  
Caramelized Peaches, Almond Brittle, Basil Crystals  
Blueberry Coulis

Paxxito, 2018

## Digestivo con Caffè

ROCKEFELLER  
ROOM