



TASTING MENU

FIRST COURSE

Kabocha squash veloute, apple, pepita, maple crème
Peterson "Shameless" Blend

SECOND COURSE

Heirloom beet carpaccio, salanova, mint, plum, duck egg
E. Guigal Rosé

THIRD COURSE

LAND

Heritage Hill Farms sirloin filet
Saint Innocent "Zenith" Pinot Noir

New Zealand elk tenderloin
(Supplement 10)
D'Arenberg High Trellis Cabernet Sauvignon

SEA

Line caught Alaskan salmon
L'Ecole Columbia Valley Chardonnay

Stone bass
L'Ecole Columbia Valley Chardonnay

VEGETABLE

Spaghetti squash
Abbazia di Novacella Pinot Grigio

FOURTH COURSE

Ohio peach, blueberry, goat cheese, honey
Fiori Moscato

Four-Course Prix Fixe with Wine Pairings
65 (45 sans pairing)

Six-Course Grand
Includes Land and Sea with Wine Pairings
100

Note: Our chef spends considerable time and passion curating the freshest ingredients from local farms and purveyors, creating dishes to best highlight those ingredients. We request you refrain from substitutions or additions. Please let your server know of any dietary restrictions or allergies and we will do our best to accommodate those.

Thank You and bon appetit!

Menu updated 9/15 Subject to change