

# Fall Restaurant Week

\$46 per person

available

September 21-25

\$1 from every restaurant week menu sold will benefit the Cincinnati Children's Hospital

Pair with wine for **\$25**

## First Course

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### quince & prosciutto crostini

honey goat cheese, quince paste, prosciutto, arugula, citrus vinaigrette, marcona almond, balsamic reduction

### baked oysters

melted leeks, garlic herb gratin, horseradish hollandaise, chive

### spinach & artichoke dip

served with crostinis

### camelot chicken

coconut encrusted chicken tender with coconut honey mustard

### Suggested Wine Pairing

Wycliff | Sparkling Brut | California

## Second Course

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### mushroom bisque

creamy mushroom bisque topped with truffle crème fraiche and crispy wild mushrooms

### cranberry walnut salad

fresh spinach, apples, raisins, candied walnuts, red onion, danish blue cheese, poppyseed dressing

### caesar salad

crisp romaine, parmesan reggiano, garlic herb crouton, parmesan crisp, caesar dressing

### Suggested Wine Pairing

Four Grace's | Pinot Noir | Willamette Valley, Oregon

## Main Course

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### filet mignon

5oz filet mignon topped veal demi-glace & onion straws with garlic mashed potatoes and asparagus

*\*Upgrade to 8oz Filet for an additional \$15*

### pecan halibut

sage brown butter, pecan crumble, mashed sweet potatoes, haricot verts

### apple bacon pork chop

bourbon apples, bacon jam, garlic mashed potatoes and asparagus

### Suggested Wine Pairing

Millbrandt | Merlot | Washington State