



Available April 8th – 13th

THREE COURSES - \$36

\$1 donated to Cincinnati Children's Hospital

FOUR COURSES - \$44

\$1 donated to Cincinnati Children's Hospital
& Enjoy Dessert!

First Course

salt & pepper calamari

rhode island squid, lightly breaded, garlic aioli, marinara, cherry peppers, ezra's feta, parsley, charred lemon

scallops rockefeller

wild sea scallops, spinach, onion, pernod, garlic, fontina, comté cheese, breadcrumbs, bacon, bearnaisé

roasted beef bone marrow

lemon herb crumb, griddled sourdough, parsley, pickled shallot, capers, olive oil, parmesan, balsamic, seasalt

camelot chicken

coconut chicken tenders, coconut honey mustard, fresh pineapple

Second Course

the dirty caesar

romaine lettuce, white anchovy, rye crouton, parmesan reggiano, heirloom tomato, confit onion, soft boiled egg, garlic
parmesan dressing

heirloom beet & goat cheese salad

roasted beet puree, seasoned goat cheese, spring peas, arugula, frisee, champagne vinaigrette, pickled radish, tarragon
crème fraiche

asparagus soup

fresh asparagus blended with vegetable stock and cream. topped with grilled asparagus, dill creme fraiche,
mascarpone, lemon oil

Third Course

grilled filet mignon

spring onion compound butter, veal demi-glace, garlic mashed potatoes, steamed asparagus *Upgrade to 8oz filet for \$10

potato encrusted halibut

on bed of beech mushrooms, haricot verts, parsnips, cipolini onions, asparagus with mushroom-sherry cream and chive oil

joyce farms airline chicken

marsala wine, glace de poulet, cauliflower & celery root puree, roasted brussels sprouts, pancetta, sea salt

Finale

pam sturkey chocolate almond cake

chocolate almond cake, chocolate fudge layer, chocolate ganache, toasted almond butter cream

strawberry mascarpone gelato

topped with pistachio cookie dipped in dark chocolate