

Fall Restaurant Week

\$46 per person

available

September 20-24

Pair with wine for **\$25**

First Course

fig and prosciutto bruschetta

creamy brie, fig jam, prosciutto, granny smith apple, balsamic reduction

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

harvest salad

blended greens, blue cheese, sliced pear, raisins, candied walnut, green onion, crouton, creamy garlic dressing

roasted beet & goat cheese salad

honey coriander yogurt, beet pesto, roasted baby beet, arugula, honey goat cheese, orange, marcona almond, citrus vinaigrette

cream of cauliflower soup

roasted brussels sprouts & cauliflower garnish, goat cheese, chive oil

Suggested Wine Pairing

Pine Ridge | Chenin Blanc | Napa Valley, CA

Main Course

filet mignon au poivre

5oz filet mignon topped with peppercorn demi-glace with brandy & cream. served with garlic mashed potatoes and asparagus

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

brown butter halibut

pan seared halibut topped with brown butter, caper, lemon & herb breadcrumb. served with cauliflower puree & sautéed spinach

creamy garlic chicken

organic chicken with roasted whole garlic, chicken demi-glace, wild mushrooms & cream. served with garlic mashed potatoes & steamed haricot verts

Suggested Wine Pairing

Tooth & Nail "The Possessor" | Red Blend | Paso Robles, CA

Dessert

\$8 each

brown butter bourbon pecan ice cream

graeters hand crafted seasonal ice cream with pecan tuille

pam sturkey pumpkin cheesecake cake

chocolate cake, pumpkin cheesecake, chocolate ganache, cinnamon buttercream

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