

Spring Restaurant Week

available

\$46 per person

April 20-24

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

Pair with wine for **\$25**

First Course

heirloom tomato bruschetta

seasoned goat cheese, baby heirloom tomato salsa, balsamic reduction on garlic crostinis

camelot chicken

coconut chicken tenders, coconut honey mustard, fresh pineapple

spinach & artichoke dip

served with crostinis and yucca chips

Suggested Wine Pairing

Wycliff | Sparkling Brut | California

Second Course

boursin berry salad

gourmet greens, fresh berries, boursin cheese, candied walnuts, haricot verts, craisins, tomatoes, red wine vinaigrette

pea salad

arugula, spring peas, radish, green onion, pinenuts, parmesan, lemon garlic dressing

asparagus soup

grilled asparagus tips, roasted garlic crème fraîche, lemon oil

Suggested Wine Pairing

Zolo | Unoaked Chardonnay | Mendoza, Argentina

Main Course

filet mignon

5oz filet mignon topped with balsamic pearl onions with garlic mashed potatoes and asparagus

**Upgrade to 8oz Filet for an additional \$10*

chicken marsala

free range chicken breast sautéed with sweet marsala wine and mushrooms, chicken stock & whole butter with garlic mashed potatoes and roasted carrots

ora king salmon

lemon dill butter, dijon beurre blanc, jasmine rice and haricot verts

Suggested Wine Pairing

Las Rocas | Garnacha | Calatayud, Spain