



Cincinnati International Wine Festival Dinner Series



FIRST COURSE

Endive & Radicchio Salad topped with Gorgonzola,
Pear, & Shallot Vinaigrette

Pieropan "Calvarino" Soave Classico

SECOND COURSE

Chipotle Honey Glazed Octopus, Labneh, Fresno Chili
& Watermelon Radish

Allegrini Amarone della Valpolicella Classico

THIRD COURSE

Pappardelle in a Mushroom Veloute topped with Crispy Kale and
House-Made Spicy Pork Sausage

Poggio al Tesoro "Dedicato a Walter"

FOURTH COURSE

Sous Vide & Braised Short Rib atop a Smokey Cauliflower Puree,
Roasted Root Vegetable Medley, & Glazed Cipollini Onions

Poggio al Tesoro "Sondraia"

DESSERT BY THE BITE

Dark Chocolate Cremoso Truffles

*Espresso Martini with Vanilla Bean & Cacao Nib infused Tito's Vodka
accented with Orange Oils*

THE MERCER

Over the Rhine

