



Cincinnati International Wine Festival at The Presidents Room

Course One

Suavia Poached Pear

Sofia ashed goat cheese, green apple, frisée, pecans
Suavia, Monte Carbonare

Course Two

Oyster & Yukon Potato Soup

lemon, fried smelt, hearts of palm, caviar
Tiefenbrunner, Chardonnay

Course Three

Foie & Peaches

seared foie gras, macerated peaches, fried cornbread, sour apple espuma
Moscato

Course Four

Raviolo Carbonara

guanciale, ricotta, parmigiano, egg yolk (two ways)
Zenato, Valpolicella

Course Five

Game Hen Duet

black walnuts, turnips, rutabaga, black pepper gnocchi
Ceretto, Barolo

Dessert

Chocolate Espresso Cake

cardamom mascarpone, blood orange, dried cherries
Zenato, Amarone