



Cincinnati International Wine Festival Menu

****PASSED APPETIZERS****

Gruyere Gougere with Deviled Ham
Smoked Salmon on Rye with Horseradish Cream Cheese
Baked Artichoke and Cheese Crostini

****PLATED APPETIZER****

Roasted Maitake
Popcorn Grits, Grilled Scallions, Honey Tumeric Gastrique

****ENTRÉE****

Slow Cooked Coppa
Delfina Marble Potatoes, Creamed Spinach, Honey Mustard Jus

****VEGETARIAN OPTION****

Crispy Cauliflower
Quinoa, Grilled Vegetables, Sweet Potatoes, Charred Eggplant Puree

****CHEESE COURSE****

Banlick Cream
Raw cow's milk cheese made in a Cotswold style, creamy texture with caramel and vanilla.

Caprino Bianco, Bloomy Rind Style
This goat cheese is inspired on italian bloomy rind cheeses. It has a unique texture with nice mild sharp, nutty, earthy and mushroom notes.

Served with,
Marcona Almonds, Honeycomb, Crostini, Lavosh

Coffee, Decaffeinated, Tea