



Cincinnati International Wine Festival Dinner Series



prime aged beef and seafood

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AMUSE-BOUCHE

La Cirema Sparkling Brut

SCALLOPS + APPLE CREAM + JICAMA CAVIAR

Stonestreet Estate Chardonnay, Alexander Valley

PECAN CRUSTED ARCTIC CHAR + STRAWBERRY/FIG
COMPOTE + CELERY ROOT PUREE

Hartford Court Pinot Noir, Russian River

WILD MUSHROOM & SHORT RIB RAVIOLI + QUAIL
EGG + CABERNET JUS

Mt. Brave Malbec, Mt. Veeder

BRAISED PORK SHANK + THREE BEAN RAGOUT +
BURNT ORANGE GREMOLATA

Hickinbotham Merlot, Australia

WAGYU RIBEYE

Anakota Montana Cabernet, Knights Valley

