



**CLEVELAND INDEPENDENTS
RESTAURANT
WEEK NOV 3-14**

\$45 (tax & gratuity not included) | Add three-course wine pairing for \$22 per person

Appetizers

Choice of One

Maine Lobster Bisque

Lobster Meat, Buttered Croutons

Red Wine Poached Pear Salad

Poached Bosc Pear, Blue Cheese Mousse, Candied Walnuts

Kimchee Pork Quesadilla

House made Barbecue Sauce, Lime, Cilantro

Wine Pairing: *Beautiful Rose Cava, Catalonia, Spain*

Entrées

Choice of One

Blackened Shrimp Pasta

Ohio City Spaghetti, Cajun Cream Sauce, Spinach

Pacific Rockfish Marsala

House-made Potato Gnocchi, Black Trumpet Shiitake & Cremini Mushrooms, Marsala Wine Reduction

Confit Duck Leg

Sweet Potato Mash, Bok Choy, Korean Barbeque Sauce

Wine Pairing: *Ken Wright Pinot Noir, Willamette Valley, Oregon*

Dessert

(choice of one)

Vanilla Crème Brulee

Chocolate Chip Biscotti

Devil's Food Cake

Dark Chocolate Cake, Fudge Frosting

Salted Caramel Cheesecake

Cinnamon Apples

Wine Pairing: *Pierre Gaillard Banyuls, France*

General Manager: Regan Reik | **Executive Chef:** Cassandra Soja | **Pastry Chef:** Jonathan Rieglmayer

**Menu not available on Saturday, November 8, 2025 | No Carry-out or Substitutions*