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**CLEVELAND
RESTAURANT
WEEK MAR 2-14**

\$45 (tax & gratuity not included) | Add 3oz wine pairing for \$22 per person

APPETIZERS

(choice of one)

MAIN LOBSTER BISQUE

Fresh Lobster Meat, Buttered Crouton

FRIED GREEN TOMATOES

Cajun Remoulade, Almond Queso Fresco, Pimento Coulis

BETROOT MOUSSE WITH LOCAL GREENS

Goat Cheese, Beet Puree, Pistachios

Wine Pairing: Poggio Costo Prosecco, Veneto, Italy

ENTRÉES

(choice of one)

SAUTÉED PACIFIC ROCKFISH

House Made Potato Gnocchi, Creamed Spinach

TUSCAN PAN ROASTED CHICKPEAS

Sundried Tomatoes, Basil, Spinach and Cashew Cream. Fondant Potatoes,
Roasted Baby Root Vegetables

SLOW BRAISED OHIO PORK SHOULDER

Sriracha Sweet Potato Mash, Bok Choy, Korean Barbeque Glaze

Wine Pairing: Calera Winery Pinot Noir, Central Coast, California

DESSERT

(choice of one)

VANILLA CRÈME BRÛLÉE

Chocolate Chip Biscotti

DEVIL'S FOOD CAKE

Dark Chocolate Cake, Fudge Frosting

BOURBON PECAN BREAD PUDDING

(vegan option available)

Bourbon Carmel Sauce, Spiced Candied Pecans

Wine Pairing: "El Candido" Sherry, Jerez, Spain

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

*Menu not available on Saturdays, March 7 and 14 | No Carry-out or Substitutions