



CLEVELAND INDEPENDENTS RESTAURANT WEEK

\$45 (tax & gratuity not included) | Add 3oz wine pairing for \$25 per person

APPETIZERS

(choice of one)

PECAN DUSTED POACHED PEAR

Curly Endive and Frisée Lettuce, Candied Pecans, Fried Brussels Spout Leaves
Max. Ferd. Richter "Zeppelin" Riesling, Mosel, Germany

MAINE LOBSTER BISQUE

Fresh Lobster, Buttered Crouton
Poggio Costa Prosecco, Veneto, Italy

HEARTH BAKED NAAN BREAD PIZZETTE

Buffalo Cauliflower, Blue Cheese Fondue, Braised Celery
Copain "Daybreak" White Blend, Sonoma, California

ENTRÉES

(choice of one)

CHAR GRILLED PACIFIC KAMPACHI

Honey, House Mustard, and Cider Glaze, Petite Herb and Cucumber Salad,
Roasted Fingerling Potatoes
Domaine Fichet Chardonnay, Vin de France

SEARED DUCK BREAST L' ORANGE

Natural Jus, Tarragon Spaetzles, Brown Sugar Caramelized Carrots
Crossbarn Pinot Noir, Sonoma Coast, California

BRICK PRESSED MAITAKE MUSHROOM STEAK

Sesame Soba Noodle Salad, Pickled Vegetables, Shaved Scallions
Abbazia di Novacella Schiava, Alto-Adige, Italy

ALMOND CRUSTED TROUT

Rice Gnocchi, Tomato Pomodoro, Fresh Parsley, Rosemary, and Garlic
Ponzi Vineyards Pinot Gris, Willamette Valley, Oregon

DESSERT

(choice of one)

SNICKERDOODLE CHEESECAKE

Caramel Sauce, Whipped Cream
Graham's 10 year Tawny Port, Portugal

TOFFEE APPLE BREAD PUDDING

Roasted Fall Apple, Vanilla Ice Cream
*Chateau Roumieu Sauternes,
Barsac, France*

DARK CHOCOLATE FUDGE CAKE

Devils Food, Fudge Icing
Graham's 6 Grapes Ruby Port, Portugal

General Manager: Kurtis Helser | **Executive Chef:** Regan Reik | **Pastry Chef:** Jonathan Riegelmayr

*Menu not available on Saturdays, November 14 and 21 | No Carry-out or Substitutions