



# The Worthington Inn

Local • Fresh • Natural

est. 1831



## BACK TO SCHOOL WINE DINNER

### *Wine Pairings 101: A twist on tradition*

*A festive night of dining, drinking and perfect pairings hosted by Worthington Inn Executive Chef, Tom Smith, and Donnie Austin from House Wine. This gastronomic adventure includes a four-course dinner along with expertly paired wines.*

#### FIRST

Grilled shrimp, roasted ancho chili vinaigrette, jicama salad  
**Leitz Out Riesling**

#### SECOND

Heirloom tomato, watermelon, garden basil, goat milk feta  
**Kruger-Rumpf Trocken Riesling**

#### MAIN

Beef tenderloin roulade, mushrooms, blue cheese, spinach, Yukon potatoes,  
cabernet demi  
**Medlock Ames Cabernet Sauvignon**

#### DESSERT

Warm apple galette, vanilla bean crème, Kracken frozen custard  
**Domaine de Durban Muscat de Beaumes-de-Venise**

Reservations Required: 614.885.2600

**Wednesday, September 16\* at 7pm**

*\* This dinner has been postponed due to the Labor Day holiday*

**\$65 per person (excludes tax & gratuity)**