



*Four-course tasting menu • \$39 per person*

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*First Course Garden: choose one*

*Eden Prairie Farms tomatoes, fresh mozzarella,  
pesto vinaigrette, black garlic*

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*Sweet corn bisque, smoked paprika, crème fraîche*

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*Zucchini fritters, herb aioli, tomato jam*

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*Second Course Lake: choose one*

*Lake Erie Perch Milanese, citrus, fried capers,  
celery root, spinach*

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*Lake Erie Walleye, Terry's famous house-made gnocchi,  
heirloom tomato nage*

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*Third Course Pasture: choose one*

*King Farm's smoked chicken ravioli, goat cheese,  
sweet corn, Eden Prairie Farms tomatoes*

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*Risotto, chanterelle mushrooms, sweet onion, Taleggio*

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*Fourth Course Orchard: choose one*

*White peach sorbet, blackberry, pecan tuile*

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*Roasted apple galette, salted caramel frozen custard*

*Tax, gratuity, and beverages not included*



## About The Worthington Inn chef Tom Smith

Tom Smith was born and raised in New Brighton, Pennsylvania, where he discovered his passion for cooking at an early age. Smith recalls being at his grandmother's apron strings while she prepared the family meals. "Some of my earliest and best memories are of my grandmother preparing glorious, classic French dishes, such as braised salmon with fine herbs and pears poached in red wine," he says. "Those memories still inspire the food I create."

After serving in the United States Air Force, Smith moved to Columbus to begin his professional culinary career. Unlike the majority of chefs who receive training from a formal culinary institution, Smith decided he wanted to obtain his training directly from the kitchens of Columbus' top chefs. He trained at some of the city's best restaurants including Lindey's, Rigsby's and Alex's Bistro. In 2002, Smith took over the kitchen at The Worthington Inn which has consistently been ranked among the top 10 restaurants in the city from *The Columbus Dispatch* and *Crave* magazine.

Smith attributes his accomplishments to the opportunities of working with and for great people. "I was lucky enough to learn from some very passionate men and women who understood the importance of good ingredients," he says. "I strongly believe in the farmer-to-chef concept and have always ensured that The Worthington Inn features local products whenever possible. We never compromise on fresh ingredients."



### OYO Signature Drink

## Strauberry Blonde

OYO Vodka  
Fresh Muddled Strawberry  
Fresh Muddled Basil  
Simple Syrup  
Orange Liquor  
Fresh-Squeezed Lime Juice



### Deschutes Special Beer

## Deschutes Mirror Pond Pale Ale



### Firelands Wines

## 2012 Barrel Select Chardonnay

•crave•  
**CHEF'S MENU**

— COLUMBUS —

The Best Chefs ★ The Best Ingredients

August 28 - September 4

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