



The Worthington Inn

Local • Fresh • Natural

est. 1831



“SUMMER’S HARVEST” WINE DINNER

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

Chilled tomato gazpacho, olive oil sorbet, focaccia

Fattori “Runcaris” Soave

SECOND

Risotto, roasted sweet corn, grilled quail, blackberry

Pio Cesare Barbera d’Alba

MAIN

Alaskan halibut, heirloom tomatoes, summer beans, pancetta, roasted garlic-herb broth

Lioco Sonoma County Chardonnay

DESSERT

Warm blueberry buckle, frozen lemon custard, candied citrus

Dibon Demi-Sec Cava

~ RESERVATIONS REQUIRED: 614.885.2600 ~

**Wednesday, August 5 at 7pm
\$65 per person (excludes tax & gratuity)**