

est. 1831



# "A HEALTHY, HAPPY NEW YEAR" WINE DINNER

Who says healthy food can't taste good? Get your new year's resolution off to the right start at this month's wine dinner. This (waist-friendly!) gastronomic adventure includes expertly paired wines alongside a seasonal, four-course dinner.

### **FIRST VEGETABLE NAPOLEON**

Grilled & roasted vegetables, fresh goat cheese, balsamic vinegar, olive oil Oyster Bay Marlborough Pinot Noir

# SECOND MINESTRONE SOUP

Kabocha squash, basil pistou, rice crackers Badia a Coltibuono Chianti Classico

## MAIN **POACHED SALMON**

Turnip & Yukon potato purée, sweet pepper coulis, roasted winter vegetables, herb vinaigrette Talley Arroyo Grande Chardonnay

#### **DESSERT**

Dried fruit compote, seed cake, house-made labneh, local honey Selbach Bernkasteler Kurfurstlay Riesling Auslese

- Reservations Required: 614.885.2600 -

Wednesday, January 13 at 7pm \$65 per person (excludes tax & gratuity)