



The Worthington Inn

Local • Fresh • Natural

est. 1831



“A LOW-COUNTRY WINTER” WINE DINNER

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

FIRST

FRIED GREEN TOMATOES

Sea scallop, Shagbark Mills organic grits, Tasso vinaigrette

Greywacke Marlborough Sauvignon Blanc

SECOND

LOW-COUNTRY BOIL (*aka Frogmore Stew*)

USA wild shrimp, clams, house-smoked andouille sausage, red potatoes

Pine Ridge California Chenin Blanc-Viognier

MAIN

Roasted heritage pork tenderloin, smoked tomato coulis, Hoppin' john,
slow-cooked greens, pork cracklins

Lang & Reed North Coast Cabernet Franc

DESSERT

Warm apricot bread pudding, caramel, spiced butter pecan custard, sweet cream

Chateau Roumieu-Lacoste Sauternes

- RESERVATIONS REQUIRED: 614.885.2600 -

**Wednesday, February 3 at 7pm
\$65 per person (excludes tax & gratuity)**