



The Worthington Inn

Local • Fresh • Natural

est. 1831



ESPAÑA 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 will explore the Spanish culinary & wine scene and includes a four-course dinner along with expertly paired wines.

FIRST

TAPAS PLATE: Manchego, chorizo croquette, blistered Shishito peppers
Muga Rioja Rosado

SECOND

TAPAS PLATE: Crisp fresh sardines with lemon aioli, stuffed Mussels, garlic Shrimp
Cune "Monopole" Rioja Blanco

MAIN

Grilled Beef Hanger Steak, chimichurri, Papas Bravas, roasted cauliflower
Abadia Retuerta Sardon de Duero

DESSERT

Orange and fennel Flan, candied fennel seeds
Lustau East India Solera Sherry

- RESERVATIONS REQUIRED: 614.885.2600 -

Wednesday, March 2 at 7pm
\$65 per person (excludes tax & gratuity)