



# The Worthington Inn

Local • Fresh • Natural

est. 1831



## A Summer Mexican Fiesta

Join us for a traditional celebratory feast hosted by Worthington Inn Sous Chef, Gaby Ledesma, and Donnie Austin from House Wine. This festive dinner will feature authentic Mexican cuisine paired alongside wines with a Latin flair.

### ***Consomé de Borrego***

Rich lamb broth, garbanzo beans, rice

**Barbadillo Amontillado Sherry**

### **Quesadillas de Flor de Calabaza**

Spring zucchini blossoms, Oaxaca cheese, sautéed onions, tomatoes, fragrant Epazote

**Hess Shirttail Chardonnay**

### **Traditional *Barbacoa de Borrego***

Slow-smoked lamb wrapped in Maguey cactus, prickly pear salsa,  
house-made corn tortillas

**Gramercy Columbia Valley Syrah**

### ***Tres Leches* “Three Milks” Cake**

Macerated strawberries

**Kopke White Port**

**Wednesday, June 8\* at 7pm**

**\$65 per person (excludes tax & gratuity)**

*\*Please note the dinner has been postponed to  
June 8 due to the Memorial Day holiday*

**RESERVATIONS REQUIRED: 614.885.2600**