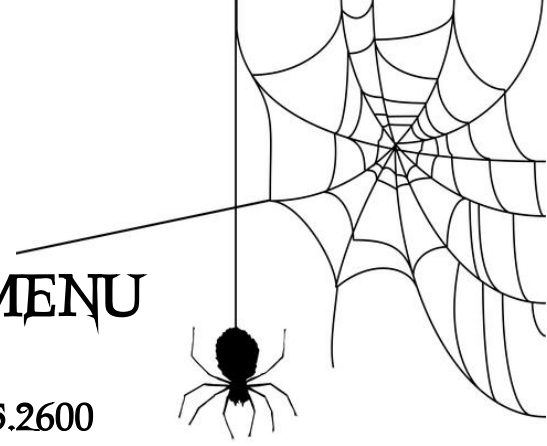


Candle-Lit HALLOWEEN DINNER MENU

October 26, 27, & 28

RESERVATIONS REQUIRED 614.885.2600



FIRST COURSE

(Choose One)

Harvest Salad

The best of the fall harvest featuring roasted squash, spiced seeds, smoked onion, shaved Pecorino Romano, blood-orange vinaigrette

Witch's Brew Stew

Beets, roasted by dragon's fire and cauldron-simmered, with cabbage, Applewood-smoked bacon, goat cheese



ENTREES

(Choose One)

Nosferatu's Cut

A "bloody-good" 12 oz. New York Strip that would make even Dracula drool served with purple, red, and white fingerling potatoes, roasted red peppers and Point Reyes bleu cheese butter

The Raven

Named for Poe's infamous poem, this dish features black fettuccine with whole shrimp, mussels, scallops, calamari in a roasted garlic-saffron broth...a meal you will forget "nevermore"!

Scarecrow's Sampler

Fresh from the fields he overlooks, this vegetarian platter offers a hearty tasting of apple, beet & blue cheese salad, black bean empanada, garlic whipped potatoes, roasted root vegetables, and sautéed kale



DESSERT

(Choose One)

Pumpkin Flan

Trick or Sweet? Choose sweet for a delicious finish with candied cashews and rum caramel.

Frankenstein's Birthday Cake

Frankie always "arrrrrghs!" over our red velvet cake with cream cheese frosting and raspberry coulis when he visits...and requests an extra slice to take home to Igor!

\$40*

Regular Dinner menu will be available in addition to Prix-Fixe Option

*Not inclusive of tax or tip. Prix-Fixe menu limited to parties of 10 or less. Sorry, no substitutions.