



The Worthington Inn

Local • Fresh • Natural

est. 1831



Autumn Harvest 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 seasonal four-course dinner and expertly paired wines.

FIRST

Harvest Salad: local greens, beets, pickled apple, goat cheese, toasted walnuts,
red onion, orange-rosemary vinaigrette

Domaine de Mauperthius Saint-Bris

SECOND

Seared diver scallop, corn & mushroom risotto, cranberry butter, crisp leeks
Calera Central Coast Viognier

MAIN

Grilled Angus strip steak, Yukon gold potato, pancetta & celery root hash,
braised Swiss chard, roasted garlic-rosemary demi-glace

Burgess Napa Valley Merlot

DESSERT

Pumpkin flan, burnt honey caramel, Chantilly cream

Abbe Rous Rivesaltes

Wednesday, October 5 at 7pm
\$65 per person (excludes tax & gratuity)

RESERVATIONS REQUIRED: 614.885.2600