

Marietta Cellars Wine Dinner

With Owner & Winemaker Scot Bilbro

We welcome Scot Bilbro of Marietta Cellars, a second generation family-owned winery founded in California in 1978. The menu and pairings were created by The Worthington Inn Executive Chef Mike Waters and Donnie Austin of House Wine.

FIRST

Fall Harvest Salad

Baby lettuce, Honeycrisp apple, roasted golden beets, Lake Erie Creamery goat cheese, toasted walnuts, vinaigrette

Old Vine Rose

SECOND

Roasted acorn squash, chipotle cured zucchini, dried Michigan cherry compote, house-made ricotta

Old Vine Red

THIRD

Crispy Ohio pork belly, Shagbark Mills Ohio grits with aged cheddar and Hatch chilies, sorghum-mustard seed gastrique

Gibson Block McDowell Valley Estate Syrah

FOURTH

Braised boneless beef short ribs, natural rosemary jus, horseradish mashed potatoes, caramelized brussels sprouts

Game Trail Yorkville Highlands Estate Cabernet Sauvignon

Angeli Alexander Valley Estate Zinfandel

\$65 per person*

***Excludes tax & gratuity**

After dinner, you'll have an opportunity to spend more time Scot, enjoy a bonus wine, and purchase bottles at House Wine, directly across High Street.

Wednesday, October 4, 2017 at 6:30pm

RESERVATION ONLY: 614.885.2600