



The Worthington Inn

Local • Fresh • Natural

est. 1831



AMERICA'S TABLE WINE DINNER

From sea to shining sea...

A festive night of dining, drinking and perfect pairings featuring variations of American favorites hosted by Worthington Inn Executive Chef, Tom Smith, and Donnie Austin from House Wine. This gastronomic adventure includes a four-course dinner along with expertly paired wines.

FIRST

New England clam chowder

Chamisal "Stainless" Chardonnay

SECOND

"Fried Chicken"

Buttermilk, sweet potato, local corn

Schramsberg "Mirabelle" Brut Rose

MAIN

Grilled Ohio pork tenderloin, Carolina BBQ, creamy grits, Chef's greens

Truchard Carneros Pinot Noir

DESSERT

Apple pie with salted caramel custard

Norton Late Harvest Chardonnay

RESERVATIONS REQUIRED: 614.885.2600

**Wednesday, July 1 at 7pm
\$65 per person (excludes tax & gratuity)**