

# ORIGINAL PROOF

\$75 / PERSON | DINNER

1 CHOICE PER COURSE

## FIRST COURSE

### Grilled Caesar Salad

apple, cacio di roma, almonds

### Little Gem Salad

pecorino toscano, green goddess, rhubarb, breadcrumbs

## SECOND COURSE

### Mafaldine

artichoke, chickpea, mint

### Chicken Milanese

avocado crema, english pea, radish

### 3D Valley Pork Chop

asparagus, tahini, preserved lemon

### Rock Shrimp Risotto

fennel, orange, breadcrumbs

## THIRD COURSE

### Seasonal Sorbet

### Chef's Choice

# HIGH PROOF

\$90 / PERSON | DINNER  
1 CHOICE PER COURSE

## FIRST COURSE

### Grilled Caesar Salad

apple, cacio di roma, almonds

### Little Gem Salad

pecorino toscano, green goddess, rhubarb, breadcrumbs

### Fried Frondosa Mushrooms

bleu cheese, calabrian chili, celery

### Beef Tartare

calabrian chili, parmesan

## SECOND COURSE

### Chicken Milanese

avocado crema, english pea, radish

### Grilled Swordfish

salmoriglio, fennel, butter beans

### Petit Filet

potato terrine, taleggio, bordelaise

### Mafaldine

artichoke, chickpea, mint

## THIRD COURSE

### Seasonal Sorbet

### Chef's Choice

# 5-COURSE CHEF'S TASTING MENU

\$140 / PERSON

**Want the full-proof experience?  
Let us take it from here.**

Enjoy a personalized, seasonal menu crafted with the very best the Ohio River Valley has to offer. This menu is specially developed by Executive Chef Cody Stone and team, designed with your meal in mind.

While the selections are fully Chef's choice, please inform our team of any dietary needs or restrictions.

**PROOF**  
**ON MAIN**

## ADD ONs + EXTRAS

### AMUSE BOUCHE + APERITIVO

\$7 / PERSON

**Herb Arancini**

parmesan crema, chive

**2oz. Aperitivo**

choice of: Boulevardier | Gin Martini |  
House Cucumber Martini

### SHAREABLES

**Charred Octopus** \$21 / each (serves 2-4)  
bagna cauda, lime, toast

**Charcuterie & Cheese** \$35 / each (serves 4-6)  
rotating selections, apple butter, pickles,  
creole mustard, crostini

**House Focaccia** \$10 / each (serves 2-4)  
cultured butter, fennel pollen

**Brussels Sprouts** \$12 / each (serves 2-4)  
harissa crema, pistachio

**Soft Polenta** \$12 / each (serves 2-4)  
spring peas, aleppo

**Hearth Roasted Beets** \$12 / each (serves 2-4)  
smoked yogurt, grapefruit