**ORIGINAL PROOF** \$75 / PERSON | DINNER 1 CHOICE PER COURSE

# FIRST COURSE

Heirloom Melons whipped burrata, speck, pistachio

Little Gem Salad pecorino toscano, green goddess, fennel, breadcrumbs

# SECOND COURSE

**Pasta Alla Norma** gnocchi sardi, chickpea, eggplant

Barr Farms Smoked Chicken salsa macha, snap peas, currants

**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

Heirloom Melons whipped burrata, speck, pistachio

Little Gem Salad pecorino toscano, green goddess, fennel, breadcrumbs

Fried Green Tomatoes tarragon crema, sumac, soft herbs

Beef Tartare calabrian chili, parmesan

# SECOND COURSE

Barr Farms Smoked Chicken salsa macha, snap peas, currants

Grilled Swordfish salmoriglio, fennel, butter beans

Petit Filet potato terrine, au poivre

Pasta Alla Norma gnocchi sardi, chickpea, eggplant

# 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.

# PRODE on main

# TTO OTTO

# 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

**Blistered Shishitos** \$12 / each (serves 2-4) sabayon, turmeric

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

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