

ORIGINAL PROOF

\$75 / PERSON | DINNER

1 CHOICE PER COURSE

FIRST COURSE

Grilled Caesar Salad

brussel sprouts, apples, cacao di roma

Little Gem Salad

pecorino toscano, green goddess, fennel, breadcrumbs

SECOND COURSE

Gemelli

mushrooms, pink peppercorn, parmesan

Barr Farm Chicken

fingerlings, leek, castelvetrano

3D Valley Pork Saltimbocca

marsala, apricots, hazelnuts

Rock Shrimp Risotto

fennel, orange, espresso breadcrumbs

THIRD COURSE

Seasonal Sorbet

Chef's Choice

HIGH PROOF

\$90 / PERSON | DINNER
1 CHOICE PER COURSE

FIRST COURSE

Grilled Caesar Salad

brussel sprouts, apples, cacao di roma

Little Gem Salad

pecorino toscano, green goddess, fennel, breadcrumbs

Hedgehog Farms Mushrooms

goat cheese, blistered grapes

Hamachi Crudo

apple, radish, thai basil

SECOND COURSE

Barr Farm Chicken

fingerlings, leek, castelvetrano

Grilled Rainbow Trout

brown butter, butternut, almonds

Petit Filet

potato terrine, celeriac fonduta

Gemelli

mushrooms, pink peppercorn, parmesan

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

Brussel Sprouts \$12 / each (serves 2-4)

harissa crema, pistachio

Orzo \$12 / each (serves 2-4)

butternut squash, pepitas

Hearth Roasted Squash \$12 / each (serves 2-4)

hot honey, walnuts