



GOLDEN LAMB

\$46 | Dinner

FIRST COURSE

Choice of-

Local Baby Kale & Spring Asparagus Ribbon Salad
Toasted Pine Nuts, Heirloom Cherry Tomatoes, Kalamata Olives,
Feta Cheese, Lemon-Basil Vinaigrette

or

Local Mushroom Bisque
Cremini, Shitake, Portabella roasted with Herbs, Garlic,
Sweet Cream, topped with Black Truffle Granola

SECOND COURSE

Choice of one-

Certified Angus Beef New York Strip
Sweet & Tangy marinated New York Strip, sliced atop Demiglace
Glazed Fingerling Potatoes, Organic Broccoli Purée, Maker's Mark Jus

Early Spring North Pacific Halibut
Orzo Pasta with Spring Vegetables, Sautéed Spinach with Toasted
Garlic & Shallots finished with Wood-Roasted Pomodoro Cream

Plant-Based Vegetarian Meatloaf
Horseradish Scented Cauliflower Purée Broccolini,
Tomato Jam, Fried Sweet Potato Curls

THIRD COURSE

Choice of-

Triple Berry Cobbler
with White Chocolate Whipped Cream

or

Salted Caramel Cheesecake
with Chocolate Covered Pretzel & Whipped Cream

WHISKEY SPECIAL

Maker's Peach Smash \$12

Maker's 46, White Peach Purée, Fresh Mint, Soda Water

GREATERCINCINNATIRESTAURANTWEEK.COM
SHARE YOUR MOMENTS WITH US! #GCRWEEK

SPONSORED BY:



BENEFITTING:

