

# DINE ORIGINALS WEEK

## MARCH 8 - 14, 2010



# THE WORTHINGTON INN

649 High Street, Worthington 43085 614-885-2600 www.worthingtoninn.com

three-course Dinner - \$30.10 per diner

tax, gratuity and beverage are not included

## FIRST COURSE (CHOOSE ONE)

### ROASTED BUTTERNUT SQUASH SOUP

with green apple slaw

### ARUGULA SALAD

with spiced nuts, organic blue cheese, roasted beets and avocado vinaigrette

## SECOND COURSE (CHOOSE ONE)

### GRILLED PETIT FILET OF BEEF

with cognac-green peppercorn reduction, roasted winter Vegetables and buttermilk mashed potatoes

### TAMARI-GLAZED CANADIAN SALMON

tomatillo-avocado salsa, Himalayan red rice and sautéed spinach

## THIRD COURSE (CHOOSE ONE)

WARM WHITE CHOCOLATE AND BERRY BREAD PUDDING

with spiced rum Anglaise

ICE WINE POACHED PEAR

with house-made cinnamon ice cream

#### \*MENU SUBJECT TO CHANGE

WE CANNOT LIST EVERY INGREDIENT ON THE MENU. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

WE CANNOT HONOR ANY COMPLIMENTARY GIFT CERTIFICATES OR ADDITIONAL DISCOUNTS WITH THE SPECIAL PRICING OF THIS MENU. WE THANK YOU FOR YOUR UNDERSTANDING