



## **THE MENU**

CINCINNATI MUSIC HALL

### **PASSED HORS D'OEUVRES**

Porcini Mushroom and Smoked Gouda Grilled Cheese

Duck Cakes with Plum Sauce

Smoked Salmon on Black Bread with Micro Greens, Wasabi Caviar  
and Crème Fraiche

### **SALAD COURSE**

Tarragon Zinfandel Poached Pear on Bibb Lettuce  
with Pomegranate Molasses

and Baby Spinach, Drunken Cherries and Feta Cheese  
with Mango Vinaigrette in Zucchini Band

Served with Grilled Baguette and Goat Cheese Butter

### **DUEL ENTRÉE COURSE**

Filet of Beef with Port Wine Peppercorn Sauce  
and Olive Oil Poached Halibut  
with Champagne Leek Sauce

Zucchini Gratin

Haricot Vert and Baby Carrots bundled in Baby Peppers

### **DESSERT COURSE**

Black Forest Mousse served in Stemless Martini

Garnished with a Lace Cookie