

“Meet the Maker Wine Dinner”
Abbazia Di Novacella
Owner, Marco Scartezzini
Wednesday, September 20 at 630pm

69/person plus tax & gratuity

Vegetarian option available (please note when making reservation)
614-486-9200 for reservations, online reservations will not be accepted

First Course

Ceviches

smoked clam. scallop. branzino. shrimp. grilled citrus. chiles. mint.
Kerner 2016

Second Course

Chile Honey Glazed Poached Pear
cherry walnut scone. whipped tallegio.
Gewurtztraminer 2015

Third Course

Duck. Duck. Goose.

smoked duck prosciutto. duck leg confit. foie gras pate. raddichio jam. crispy house ciabatta.
Schiava 2015

Fourth Course

Smoked Pork Sausage

rosemary polenta. mostarda di bosco.
Pinot Nero 2015

Fifth Course

Braised Short Ribs

butternut squash gnocchi. smoked gorgonzola jus. fall greens salsa verde.
Praepositus Lagrein Riserva 2010