

Pier W  
12700 Lake Avenue  
Cleveland  
216.228.2250

### **First Course**

*Choice Of:*

Maine Lobster Bisque

Fresh Lobster Meat, Buttered Crouton

Fried Green Tomatoes

Cajun Remoulade, Almond Queso Fresco, Pimento Coulis

Beetroot Mousse with Local Greens

Goat Cheese, Beet Puree, Pistachios

*Wine Pairing- Poggio Costo Prosecco, Veneto, Italy\**

### **Second Course**

*Choice Of:*

Sautéed Pacific Rockfish

House Made Potato Gnocchi, Creamed Spinach

Tuscan Pan Roasted Chickpeas, Sundried Tomatoes, Basil, Spinach and Cashew

Cream. Fondant Potatoes, Roasted baby Root Vegetables

Slow Braised Ohio Pork Shoulder

Siracha Sweet Potato Mash, Bok Choy, Korean Barbeque Glaze

*Wine Pairing- Calera Winery Pinot Noir, Central Coast, California\**

### **Third Course**

*Choice Of:*

Vanilla Crème Brulee

Chocolate Chip Biscotti

Devil's Food Cake

Dark Chocolate cake, Fudge Frosting

Bourbon Pecan Bread Pudding (Vegan Option Available)

Bourbon Carmel Sauce, Spiced Candied Pecans

*Wine Pairing-Valdespino "El Candido" Sherry, Jerez, Spain\**

**\$45.00 per person plus tax and gratuity**

*\*Three ounce wine pairings \$22.00.*

**Menu not available Saturdays, March 7 and 14**