Pier W
12700 Lake Avenue
Cleveland
216.228.2250

FIRST COURSE
(choice of one)
Pecan Dusted Poached Pear
Curly Endive and Frisée Lettuce, Candied Pecans, Fried Brussels Sprout Leaves
Max. Ferd. Richter "Zeppelin" Riesling, Mosel, Germany
Maine Lobster Bisque
Fresh Lobster, Buttered Crouton
Poggio Costa Prosecco, Veneto, Italy
Hearth Baked Naan Bread Pizzette
Buffalo Cauliflower, Blue Cheese Fondue, Braised Celery
Copain "Daybreak" White Blend, Sonoma, California

SECOND COURSE
(choice of one)
Char Grilled Pacific Kampachi
Honey, House Mustard, and Cider Glaze, Petite Herb and Cucumber Salad, Roasted Fingerling Potatoes
Domaine Fichet Chardonnay, Vin de France
Seared Duck Breast l' Orange
Natural Jus, Tarragon Spaetzles, Brown Sugar Caramelized Carrots
Crossbarn Pinot Noir, Sonoma Coast, California
Brick Pressed Maitake *Mushroom Steak*
Sesame Soba Noodle Salad, Pickled Vegetables, Shaved Scallions
Abbazia di Novacella Schiava, Alto-Adige, Italy
Almond Crusted Trout
Rice Gnocchi, Tomato Pomodoro, Fresh Parsley, Rosemary, and Garlic
Ponzi Vineyards Pinot Gris, Willamette Valley, Oregon

THIRD COURSE
(choice of one)
Snicker Doodle Cheesecake, Carmel Sauce, Whipped Cream
Graham's 10 year Tawny Port, Portugal
Toffee Apple Bread Pudding, Roasted Fall Apple, Vanilla Ice Cream
Chateau Roumieu Sauternes, Barsac, France
Dark Chocolate Fudge Cake, Devils Food, Fudge Icing
Graham's 6 Grapes Ruby Port, Portugal

$48 per Guest (tax & gratuity not included) | Add 3oz wine pairing for $25 per person
Menu not available on Saturday, November 14th or Saturday, November 21st
No Carry-Out of Substitutions