



SPONSORED BY:

Tito's



Handmade
VODKA

Maker's
Mark

PARKER'S BLUE ASH TAVERN **\$35 Dinner**

FIRST COURSE

Choose One:

Parmesan Potato Croquettes

Panko Bread Crumbs, Creamy Mashed Potato Filling, Roasted
Garlic Aioli

Lump Crab Cake

Frisee Salad, Bacon Lardons, Citrus Aioli

SECOND COURSE

Choose One:

Parker's Specialty - 12oz cut Roasted Prime Rib of Beef

Au Jus, Creamy Horseradish Sauce, Choice of one Side Dish

7oz Filet Mignon

Mesquite Charcoal Grilled, Béarnaise Sauce, Choice of one
Side Dish

Seared Jumbo Sea Scallops

White Cheddar Grits, Grilled Asparagus, Roasted Tomato Puree

THIRD COURSE

Choose One:

Creme Brûlée Cheesecake

Award Winning New York Style Cheesecake, Crème Anglaise,
Caramelized Sugar Topping

Godiva Chocolate Ganache Cake

Berry Coulis, Toasted Almonds, Whipped Cream

Cotton Candy

Ohio Maple Sugar

GCRW COCKTAILS

Maker's Fashion | \$10

Maker's Mark Bourbon, Brown Sugar-Vanilla Syrup, Brandied
Cherries

Zig Zag Mule | \$10

Tito's Vodka, Solerno Blood Orange Liqueur, Simple Syrup, Blood
Orange Sparkling Soda, Regatta Ginger Beer

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