



PARKERS BLUE ASH TAVERN

\$36 Dinner

FIRST COURSE

Choose One:

Firecracker Shrimp

Sriracha-Sweet Chili Aioli

Crab Cake

Frisee & Bacon Salad, Citrus Aioli

Caprese Salad

Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, Balsamic Reductions, Extra Virgin Olive Oil

SECOND COURSE

Choose One:

Amish Airline Chicken Breast

Mashed Potatoes, Herbed Beurre Blanc, Tomato Jam

12 oz. Slow Roasted Prime Rib Of Beef

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

7 oz. Filet Mignon

Charcoal Grilled, Béarnaise Sauce, Choice of One Side Dish

Flounder Milanese

Crab Stuffing, Polenta Cake, Saffron Cream, Tomato Oil

THIRD COURSE

Choose One:

Brulee Cheesecake

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

Godiva Chocolate Ganache Cake

Layered with Godiva Chocolate Liqueur, Chocolate Ganache Frosting, Berry Coulis, Toasted Almonds, Fresh Whipped Cream

Chocolate Mousse

Dark Callebaut Chocolate, White Chocolate Bowl

GCRW COCKTAILS

Parkers Fashion | \$10

Makers Mark Bourbon, Brown Sugar-Vanilla Syrup, Brandied Cherries

Zig Zag Mule | \$10

Tito's Vodka, Solerno Blood Orange Liqueur, Simple Syrup, Blood Orange Sparkling Water, Ginger Beer, Lime

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