



Chef John D'Amico's Prix Fixe Menu

Five-Course Tasting Menu • \$175 Per Person

Wine Pairing • \$85 Per Person 3oz per course

First Course

Marshall Island Yellowfin Tuna, Garbanzo Beans & Heirloom Tomato Salad

Seared Pacific Yellowfin Tuna, lightly peppered and served chilled, accompanied by a salad of garbanzo beans and heirloom tomatoes, delicately dressed with Calamansi vinaigrette and finished with shaved Pecorino Romano.

Rosé "Les Hauts du Luc", La Bernarde, Côte de Provence, France, 2025

Second Course

Cream of Erie County Pumpkin Soup Cappuccino, Toasted Pumpkin Seeds

A silky purée of pumpkin presented in its petite pumpkin shell, finished with Vermont crème fraîche, toasted pumpkin seeds, Austrian pumpkin seed oil and nutmeg.

Alsace Blanc "Complantation", Marcel Deiss, Bergheim, Alsace, 2024

Raviolis de Homard à la Sauce au Beurre de Truffe

Egg pasta ravioli filled with Maine lobster, served with broiled scampies and a truffle butter sauce, garnished with shaved Parmigiano-Reggiano cheese.

Pecorino, Collefrisio, Montepulciano D'Abruzzo, Italy, 2024

Carpaccio of A-5 Wagyu Beef, Foie Gras Torchon & Comté Cheese

Delicately sliced raw Wagyu beef accompanied by a slice of Foie Gras Torchon, petite arugula salad, aged balsamic and extra virgin olive oil, with Comté cheese and crisp crostini.

Super Tuscan "Al Passo", Tolaini, Castelnuovo Berardenga, Tuscany, Italy, 2022

Third Course

Ohio Petit Pumpkin & Duck Confit, Cherry Glace de Viande

Roasted baby pie pumpkin filled with duck confit and sweet potato mousseline, accompanied by a Luxardo cherry glace de viande.

Bourgogne Rouge "Oka", Domaine Arlaud, Burgundy, France, 2023

Filet de Saumon Royal Ōra grillé à l'omble, au Beurre de Truffe

New Zealand Ōra king salmon filet served over spaghetti squash with seasonal mushrooms, (Chanterelles, Hen of the Woods, French Horn & Beech) mushrooms with truffle butter sauce.

Chablis "Vaudon", Joseph Drouhin, Burgundy, France, 2022

Coquilles Saint Jacques à la Parisienne

Maine Sea Scallops and mushrooms, sautéed, served in a fish velouté sauce with garlic, shallots, Dry Sack Sherry, and Parmigiano-Reggiano cheese, served in a natural sea scallop shell with duchess potatoes.

Sancerre "La Reine Blanche", Jean Reverdy, Loire Valley, France, 2025

Fourth Course

Filet de Flétan, Croûte d'herbes de Tartinade de tomates et d'olives, sauce au beurre de citron et câpres

North Atlantic Halibut filet, sautéed, with tomato herb crust. Served over grilled artichoke hearts, fingerling potatoes, and roasted tomatoes, sauced with a caper lemon herb butter sauce.

Cassis "Blanc", Domaine du Bagnol, Provence, France, 2024

Tournedo of Beef, Duck Confit & Wild Mushroom Glace de Viande

Grilled tournedo of beef, herb risotto, duck confit, wild mushroom glace de viande.

Gran Vin de Bordeaux "Milio VVS", St. Émilion, Bordeaux, France, 2021

Roasted Australian Lamb Chop Provençale, Glace de Viande

Roasted Australian lamb chop with fine herb crust tomato tapenade, roasted tomatoes and golden raisin & lamb glace de viande.

Rioja Reserva "Selección de la Familia", Luis Cana, Rioja Alavesa, Spain, 2019

Fifth Course

Dessert du Jour

Choose a dessert from our dessert menu.