

## The Cincinnati Club Sample Menu

### CHEESE AND CHARCUTERIE BOARD

Triple cream French Brie, Aged English Cotswold Cheddar, and Maytag Blue, Dry Cured Italian Salume, Mortadella and Prosciutto, Marcona Almonds, Fig Preserves, Fresh Fruit Water Crackers and Toasted Baguette

Jumbo Colossal Shrimp Cocktail with spicy homemade cocktail sauce

### BUTLER PASSED HORS D'OEUVRES

Butter Poached lobster with coral on a white Cheddar Biscuit

Petite Artichoke Reggiano Parmesan Puff

Belgium Endive with Spoonbill Caviar and Crème Fraiche

Cranberry Crusted Foie Gras Tartelette

### SALAD

Baby Field Greens with Shaved Fennel, Goat Cheese Crostini English Cucumbers, Ripe Tomato  
Tossed in a Lemon Tarragon Vinaigrette

Warm Dinner Rolls with Whipped Herb Butter

### DUET ENTRÉE

“Drunken” serf & turf: Grass fed organic Wagyu Beef Filet grilled topped with bordelaise & a touch of New Riff Rye accompanied by grilled New Riff bourbon glazed Prawns & Roasted root vegetable medley  
Served with Potato Duchesse and Asparagus Bundles

### LATE NIGHT SNACK

Mini Croquet Monsieur & Pomme Frites with Dijon and Aioli