

*First*

**ROASTED CABBAGE**

SERRANO CHILE TARRAGON LABNEH, MISO CARAMEL

CHEF SANTIAGO GOMEZ, PALO SANTO

*Second*

**CURED TROUT TARTAR**

CHILLED EMBERS LEEK SAUCE, FINGER LIME, AVOCADO

MOUSSE, CILANTRO FLOWERS

CHEF SEBASTIAN LA ROCCA, FYR SHORT NORTH

*Third*

**WOOD-FIRED BRANZINO**

CHIPOTLE BEURRE BLANC,

SALMON ROE, CRISPY TURNIP, GREENS

CHEF SANTIAGO GOMEZ, PALO SANTO

*Fourth*

**SEARED PORK HEAD TERRINE**

QUINOA TABBOULEH, PORK JUS, PICKLED PLUM, RED SORREL

CHEF SEBASTIAN LA ROCCA, FYR SHORT NORTH

*Fifth*

**LAMB SHANK BARBACOA**

CELERY ROOT PUREE, HERBS

CHEF SANTIAGO GOMEZ, PALO SANTO

*Sixth*

**GUAVA, CHOCOLATE, CHILI**

PASTRY CHEFS KYLE OLSON & ANYA MEYER, HILTON COLUMBUS DOWNTOWN

*First*

**J.P. BAUDOIN, BRUT PRESTIGE**

PINOT NOIR, CHARDONNAY (NV)

{CHAMPAGNE, FR}

*Second*

**CHILLED SHOT OF NORDEN BARREL AGED AQUAVIT**

{CHELSEA, MI}

*Third*

**ESCALA HUMANA, "CREDO"**

SEMILLON (2019)

{TUPUNGATO, AR}

*Fourth*

**MICHELINI I MUFATTO "GY"**

CABERNET FRANC, MALBEC (2021)

{TUPUNGATO, AR}

*Fifth*

**CELLER PIÑOL "MATHER TERESINA"**

GARNACHA, CARINENA, MORENILLO (2019)

{CATALONIA, ES}

*Sixth*

**YELLOW CHARTREUSE**

{VOIRON, FR}

WINE PAIRINGS CURATED BY BEVERAGE DIRECTOR, RUSTUN NICHOLS,  
HILTON COLUMBUS DOWNTOWN