



The Worthington Inn

AND

Local Matters
LOCAL OHIO FOODS

Join The Worthington Inn and Local Matters as we team up to present a 3-course prix fixe dinner featuring meat, produce and cheese directly from farmers in our own backyard. The night will not only educate but show how good local food can taste!

AMUSE BOUCHE

Chef's nightly creation

SALAD

Blacklick Acre's mixed green salad with local black walnuts, local apple and fresh Lake Erie Creamery goat cheese

MAIN

King Farm's pork scaloppini, Blacklick Acre's brussel spouts, Northridge Organic Farm's sweet potato gratin and dried cherry and Marsala sauce

DESSERT

Warm bourbon apple sundae with house-made butter pecan ice cream

**5% of this dinner's sales will be
donated to Local Matters**

Reservations Only

~614.885.2600~

**Tuesday, October 6, 2009 at 6:30pm
\$40 per person (excludes tax & gratuity)**