



# Wine Dinner February 17th. 6:30-9pm

\$65p.p. + Tax & Gratuity  
Wine at Specialty Retail  
RSVP at 330-650-6674 or  
Catering@Nosheatery.com

Join us for - Amuse & 4 Course Dinner  
with Euro Fine Wines by Ken Evans.  
Modern West-Coast influenced Cuisine  
by Chef Ashley Lawrence

RSVP by 2.12.18

## Food by Chef Ashley Lawrence

Amuse Bouche:  
by Chef Derek  
Finnell

APP:  
Northern Quahog Clams- Smoked with  
Calabrian Peppers- Calamanci Broth-  
Sourdough Sponge- Guanciale- Grilled  
Baby Choy

SALAD:  
Charred Raddichio- Mache- Preserved  
Meyer Lemon Smoked Kohlrabi- Black  
Tea and Blood Orange Vin Pomegranate  
Glass- - Blackberry and Fig

ENTREE:  
Braised Poultry- Sweet Smoked Onion- Ricotta  
Agnolotti- Fennel and Truffle Bone Broth-  
Oregano and Orange Oil Crispbread

DESSERT:  
Kamut and Almond Sponge Cake-  
Black Currant & Sage Ice Cream-  
Preserved Orange Nutmeg Dust

