



Do Downtown Restaurant Week
 August 9-15, 2010
 5:30-10:00pm

\$35 per person
 Beverages, tax and gratuity not included

Reservations - 513-421-9100

Choice of First Course

White Asparagus Soup
 Morel Mushroom Panna Cotta,
 Shaved Fennel and Dried Corn

House Cured Duck Prosciutto
 Tree Ripened Peaches, Arugula,
 Mozzarella and Mint Oil

Mesclun and Cherry Salad*
 Local Organic Greens, Sweet
 Cherries, Warm Goat Cheese
 and Almonds

Choice of Second Course

Slow Cooked
 New York Strip Steak
 Summer Truffle Potato Puree,
 Crispy Haricot Vert and
 Red Wine Sauce

Seared "Dry" Scallops
 English Peas, Quail Eggs,
 Heirloom Carrots, Serrano Ham
 and Beurre Blanc

Eggplant Timbale*
 Roasted Eggplant,
 Roasted Tomatoes and
 Olive Oil Emulsion

Choice of Third Course

Orange Creamsicle
 Frozen Soufflé and Shortbread

Chocolate and Marshmallows
 Orchids' take on S'mores

*Vegetarian

Menu items subject to change based on availability.