

*The Winethief*  
**Frankfort Restaurant Week**

TWT Tasting Experience by  
Executive Head Chef Jon Blaha

DipWSET Justin Mayer

\$55 - 4 courses (choose 1 from each course)

\$78 - 4 courses & curated wine pairing

**Intro Course**

Savory

dill gougère - whipped goat cheese - salmon roe - cucumber  
(gluten free upon request)

Tart

whipped goat cheese - pickled red beet - candied kumquat  
(gluten free upon request)

Bright

langostino - mango chutney - jalapeño coulis  
(gluten free upon request) - (dairy free upon request)

**Pre-Chorus Course**

Waldorf Salad

apple - black pepper crusted grapes - spiced walnuts  
(gluten free) - (dairy free upon request)

Northeastern Salad

red oak blend - manchego - spiced maple vinaigrette - cherry  
(gluten free) - (dairy free upon request)

Asparagus Soup

crispy garlic flakes - crème fraîche  
(gluten free)

Bouillabaisse

langostino - lobster - shrimp - crouton  
(dairy free) - (gluten free upon request)

**Chorus Course**

Filet Medallions

parmesan polenta - cherry demi-glace - blue cheese tuile  
& grilled asparagus  
(gluten free)

Pan-Seared Scallops

yuzu tobiko - crispy leek - caramelized carrot  
crème fraîche - red pepper coulis & confit potato  
(gluten free)

Vegetarian Linguine

maitake and trumpet mushrooms - rosemary braised tomatoes  
shaved parmesan & truffle oil broccolini  
(dairy free upon request)

**Bridge Course**

Strawberry Shortcake

tahitian vanilla - white chocolate - strawberry boba  
(modifications unavailable)

Blood Orange Sorbet

coconut flake - toasted almond - lime boba  
(gluten free & dairy free)

TWT Chocolate Tart

almond crust - silky chocolate - whipped cream  
(gluten free)

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**Wine Pairing**

**Intro Course**

**Bodegas Engeura Cava, Penedes, Spain**  
Bright - Citrus - Orchard Fruit - Mineral

**Pre-Chorus Course**

**Malat Grüner Veltliner, Kremsatl, Austria**  
Fresh - Orchard Fruit - Herbal - White Pepper

**Chorus Course**

Filet Pairing

**American Vintage Cabernet Sauvignon, Paso Robles  
California**  
Bold - Dark Fruit - Oak - Baking Spices

Scallop Pairing

**Domaine de Petit Coteau Chenin Blanc, Loire  
France**  
Vibrant - Stone Fruit - Floral - Mineral

Linguine Pairing

**Kelley Fox "Mirabai" Pinot Noir, Willamette Valley  
Oregon**  
Captivating - Red Fruit - Spice - Morning Forest

**Bridge Course**

**Elio Perrone "Sourgal" Moscato d'Asti, Piemonte  
Italy**  
Spritzy - Floral - Citrus - Tropical

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A meal without wine is like a day without sun."  
- Anthelme Brillat-Savarin

Are you Looking for an all-red wine experience?  
We are offering our 1855 Bordeaux Flight  
"Pairing Format" for \$39

2018 Confidences de Prieure-Lichine, Margaux.  
2018 Amiral de Beychevelle, Saint-Julien.  
2018 Chateau Grand-Puy Ducasse, Pauillac.  
2018 La Dame de Montrose, St-Estèphe.