



DINE ORIGINALS WEEK

MARCH 8 - MARCH 14, 2010



511 NORTH HIGH STREET
COLUMBUS, OHIO 43215
614.221.5602 deepwoodrestaurant.com

three-course Dinner - \$30.10 per diner

tax, gratuity and beverage are not included

FIRST COURSE (CHOOSE ONE)

COD BEIGNET TARTAR SAUCE

CHEF'S HAND STRETCHED MOZZARELLA
OVEN DRIED TOMATO, ZUCCHINI & YELLOW SQUASH RIBBONS, BALSAMIC REDUCTION

DUCK LEG & FOIE GRAS SAUSAGE BRIOCHETTE, GREEN APPLE JAM

SECOND COURSE (CHOOSE ONE)

LOBSTER BOLOGNESE
VEGETABLE RISOTTO

BRAISED PORK RIBS
HOUSE MADE BARBEQUE SAUCE, WHITE CHEDDAR POLENTA, COLESLAW

CHICKEN INVOLTINI
HOUSE MADE TASSO HAM, GRUYERE, SPINACH, WHOLE GRAIN MUSTARD SAUCE

THIRD COURSE (CHOOSE ONE)

CHOCOLATE AND WALNUT TOLL HOUSE PIE
BROWN SUGAR ICE CREAM

***MENU SUBJECT TO CHANGE - NO SUBSTITUTIONS ON THIS SPECIAL MENU**

WE CANNOT LIST EVERY INGREDIENT ON THE MENU. PLEASE NOTIFY US OF ANY FOOD ALLERGIES.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF
FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

**WE CANNOT HONOR ANY COMPLIMENTARY GIFT CERTIFICATES OR ADDITIONAL DISCOUNTS
WITH THE SPECIAL PRICING OF THIS MENU. WE THANK YOU FOR YOUR UNDERSTANDING**