



DINE ORIGINALS WEEK

MARCH 8 - 14, 2010



G. MICHAEL'S BISTRO

595 S. Third Street, Columbus 43215
614-464-0575 gmichaelsbistro.com

three-course Dinner - \$30.10 per diner
tax, gratuity and beverage are not included

FIRST COURSE (CHOOSE ONE)

PAN -ROASTED BRUSSELS SPROUTS

with a apple cider reduction, country ham, toasted almonds, and gruyere cheese
House Salad with spiced pecans, poached pears, and Gorgonzola vinaigrette

FRIED OYSTERS

with horseradish scented braised cabbage, tomato marmalade, and tartare sauce

HOUSE SALAD with spiced pecans, poached pears, and Gorgonzola vinaigrette

SECOND COURSE (CHOOSE ONE)

GRAHAM CRACKER CRUSTED FLOUNDER

with green beans, butternut squash risotto, and a brandy-brown butter sauce

OVEN-ROASTED SUNCHOKES

with a braised fennel, Swiss chard and oyster mushroom ragout, a toasted barley cake, grilled scallions, and Parmigiano-Reggiano cream

FILET OF RIBEYE AND BRAISED VEAL CHEEK

with sour cream mashed potatoes, sautéed spinach, and a red wine black pepper reduction

THIRD COURSE (CHOOSE ONE)

LEMON GINGERSNAP TART

Lemon custard tart with gingersnap cookie crust, fresh berries, whipped cream, and passion fruit sauce

BRANDY CHOCOLATE TORTE

Chocolate graham cracker crust, sweet chocolate and brandy mousse filling, orange caramel sauce, fresh berries and whipped cream

G. MICHAEL'S COBBLER

Granny Smith apples, fresh cranberries, and plump raisins in a brown sugar butter sauce, topped with oat streusel and Jeni's Salty Caramel ice cream

*MENU SUBJECT TO CHANGE

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