

Three Course Taste of mesh

First Course Selections

featured soup

basil bisque tomato fondue + shaved parmesan + pine nut pesto

smoked chicken and andouille flat bread* cheddar cheese + onions + sweet chili sauce

meshed potato "poppers" spice + white truffle oil

house salad sun-dried cherries + toasted almonds + feta cheese + creamy balsamic vinaigrette

caesar salad herb focaccia croutons + creamy garlic caesar dressing

Second Course Selections

redskin potato ravioli chorizo sausage + baby spinach + tomatoes + truffle emulsion

amish chicken "saltimbocca" crisp prosciutto + potato gnocchi + asparagus + parmesan sage cream

atlantic salmon lobster mashed potatoes + french green beans + sherry soy sauce

smoked beef tenderloin medallion tasso and edamame 'succotash' + bleu cheese and onion mashed potatoes
cognac demi glace

Third Course Selections

triple berry vanilla gratin strawberry + blackberry + raspberry + praline

mesh-made ice cream selection

Wine Pairing by mesh sommelier (additional)

Reservations Required

\$35 per guest (wine pairing + \$20)

monday - thursday, 5-6 PM

(all orders must be in the kitchen by 6:15 pm)

available in the mesh lounge/limited seating in dining room

alcohol and other beverages not included

tax and gratuity not included

no substitutions

carry-out available (*this item not available for carry-out)

mesh

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