

COPPIN'S

HOTEL COVINGTON

RESTAURANT WEEK MENU

Fall 2026

FIRST COURSE

Corn Bread

Heirloom cornmeal, buttermilk, Pepe Saya cultured butter

Smoked Trout Rillettes

In-house smoked trout, crème fraîche, dill vinegar, chips

Steak Tartare

Cured egg yolk, horseradish, capers, grilled sourdough

SECOND COURSE

Bolognese

Beef and pork ragù, Parmigiano-Reggiano

Short Rib

Braised twelve hours, celery, carrot, whipped mashed potatoes, demi-glace

Mushroom Bourguignon

The Mushroomery blend, horseradish gremolata

THIRD COURSE

Pear Liqueur Baba

Poached pears, cardamom cream, blackberry

Chocolate Delice Cake

Hazelnut chocolate sponge, plum mousse, goat's milk caramel