

# THE TAVERN

KITCHEN & BAR

## APPETIZER

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Tavern Sushi ahi tuna, togarashi aioli, avocado, unagi sauce, crispy onion, micro cilantro

Toasted Ravioli short rib with boursin & ricotta, tomato confit, pine nut pesto fondue, chives

Manchurian Cauliflower green onion, cilantro

## SALAD

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Caesar romaine, garlic croutons, red onion, asiago, prosciutto, lemon caesar dressing

## ENTREE

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Thai Salmon thai curry, calrose rice, wok vegetables, pineapple chutney

7 oz. Filet Mignon boursin mashed potatoes, mushroom cream

Chicken Saltimbocca wild mushroom & asparagus risotto, prosciutto, madeira demi glace, parmesan fondue

Braised Short Ribs butternut squash ravioli with sage brown butter, prosciutto, short rib jus

## DESSERT

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Half Baked Chocolate Chip Cookie

MAPLE

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

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## APPETIZER

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Tavern Sushi ahi tuna, togarashi aioli, avocado, unagi sauce, crispy onion, micro cilantro

Wagyu Wontons sriracha aioli, chili citrus soy

Toasted Ravioli short rib with boursin & ricotta, tomato confit, pine nut pesto fondue, chives

Manchurian Cauliflower green onion, cilantro

## SALAD

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Baby Spinach crimini mushroom, egg, red onion, gruyere, warm bacon vinaigrette

## ENTREE

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Sesame Seared Ahi Tuna thai curry, calrose rice, wok vegetables, pineapple chutney

7 oz. Filet Mignon boursin mashed potatoes, mushroom cream

Chicken Saltimbocca wild mushroom & asparagus risotto, prosciutto, madeira demi glace, parmesan fondue

Berkshire Pork Chop red potato & brussels sprout hash with bacon, apple demi glace

Braised Short Ribs butternut squash ravioli with sage brown butter, prosciutto, short rib jus

## DESSERT

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Half Baked Chocolate Chip Cookie

Cinnamon Sugar Donut Holes + Maple Bacon Whipped Cream

OAK

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## APPETIZER

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Tavern Sushi ahi tuna, togarashi aioli, avocado, unagi sauce, crispy onion, micro cilantro

Wagyu Wontons sriracha aioli, chili citrus soy

Blackened Shrimp corn fritter, andouille, peppers, avocado crema, crispy fried leeks

Tempura Lobster blistered shishito peppers, thai hot honey sweet & sour

## SOUP & SALAD

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Lobster Bisque crème fraîche, crispy lobster sherry, chives

Baby Spinach crimini mushroom, egg, red onion, gruyere, warm bacon vinaigrette

Caesar romaine, garlic croutons, red onion, asiago, prosciutto, lemon caesar dressing

## ENTREE

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Chilean Sea Bass lemon & goat cheese au gratin, brown butter braised leeks, crispy prosciutto, mustard beurre blanc

U-10 Scallops sweet potato grits, prosciutto, cajun maple syrup brussels sprouts, beurre rouge 45

Filet & Tail stuffed lobster with boursin, shrimp, crab & parmesan, broccolini, lobster bisque

Chicken Saltimbocca wild mushroom & asparagus risotto, prosciutto, madeira demi glace, parmesan fondue

Berkshire Pork Chop red potato & brussels sprout hash with bacon, apple demi glace

Braised Short Ribs butternut squash ravioli with sage brown butter, prosciutto, short rib jus

## DESSERT

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Half Baked Chocolate Chip Cookie

Cinnamon Sugar Donut Holes + Maple Bacon Whipped Cream

Bread Pudding orange salted caramel sauce

CENTURION

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS