



TAVERN PRIXE FIXE SUMMER 2019 \$34.95

CHOOSE ONE APPETIZER, ENTRÉE & DESSERT

ADD Wine Pairings for \$18

APPETIZER

ARTISANAL GREENS in BLACKBERRY LEMON VINAIGRETTE

with RICOTTA SALATA and TOASTED PISTACHIO

St. Supery, Napa Valley, California 2018

CLASSIC CAESAR SALAD with PARMESAN CHEESE, GARLIC CROUTONS and WHITE ANCHOVIES

Suavia, Soave, Veneto, Italy 2017

MASA DUSTED POINT JUDITH CALAMARI

with CHILI CUMIN SALT, PICO DE GALLO and CILANTRO CHUTNEY

Marchesi di Barolo, Zagara, Moscato D'Asti, Italy 2016

ENTRÉE

SMOKED TOMATO RISOTTO with PUFFED ARBORIO and TIKKA MASALA SAUCE

Pine Ridge, Chenin Blanc-Viognier, Napa Valley California 2018

6oz. OVEN ROASTED ATLANTIC SWORDFISH MEDALLION

with AVOCADO ROUILLE and SWEET CORN-BLACK BEAN RELISH

De Wetshof, Chardonnay, South Africa 2018

BALSAMIC BRINED DUBRETON PORK CHOP

with BACON SUCCOTASH, SAGE PORK JUS and BLACKBERRY GASTRIQUE♦

Norton, 1895 Coleccion Malbec, Mendoza, Argentina 2016

LAVENDER MUSTARD GLAZED GIANNONE FARMS ROASTED CHICKEN with "SALAD NICOISE",

PICHOLINE TAPENADE and POACHED EGG YOLK

(Choose Breast or Leg & Thigh)

Chateau Pegau, Pink Pegau, Rhone France 2017

DESSERT

PORTUGUESE BREAD PUDDING

MADEIRA CARAMEL, CURRENTS, CHANTILLY CREAM

Reviser Pineau des Charentes

SEASONAL SORBET TASTING

Cellini Limoncello

DARK CHOCOLATE CREMEUX

BROWNIE, BURNT ORANGE MERINGUE, BOURBON CARAMEL, RYE COCOA NIB CRUMBLE, BLACK CHERRY ICE CREAM

Pedroncelli Four Grapes Port

APRICOT ELDERFLOWER MOUSSE

ALMOND SPONGE CAKE, DULCEY GANACHE, RASPBERRY-PEACH SORBET

Marchesi di Barolo, Zagara, Moscato D'Asti, Italy 2016

No Substitutions. Available Sunday Through Friday- Not Available Saturday. For Parties Larger Than 12 Please Inquire About Our Events Packages

♦Raw or partially cooked food can increase your risk of foodborne illness. Please advise your waiter of any food allergies or dietary restrictions.