**TAVERN PRIX FIXE**



44.95

Choose a STARTER, MAIN,

and a DESSERT

Not Available Friday and Saturday, Excludes Holidays.

Parties larger than 10 guests please inquire about event packages.

No substitutions

The **STARTERS**

ARTISANAL GREENS in BANANA VINAIGRETTE with DICED PINEAPPLE, and TOASTED COCONUT

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

SEASONAL PEAS, BABY CARROT, and PULLED HAM HOCK in BROTH

RHODE ISLAND STYLE POINT JUDITH CALAMARI with PICKLED PEPPER RINGS and HOUSE MADE MARINARA

The **MAINS**

GNOCCHI with TENDER ASPARAGUS, PEAS, AND SEASONAL VEGETABLES in a LEMON BROWN BUTTER SAUCE with SHAVED PARMESAN

BBQ GLAZED SEARED SALMON with BRAISED MUSHROOM and BROCCOLI PUREE

BRAISED BELL EVANS CHICKEN ADOBADO with MAYAN COUSCOUS, TZATZIKI and NAAN BREAD

SWEET SMOKED HERITAGE PORK TENDERLOIN, with SWEET POTATO GRATIN and CURRIED APPLE CHUTNEY

The **DESSERTS**

PORTUGUESE BREAD PUDDING

Warm custard made of Portuguese sweetbread

MILL’S SUNDAE

Malted vanilla and salted caramel ice cream served with espresso fudge sauce, chocolate chip cookie crumble, whipped cardamom coffee cream and fudge brownie bites

SEASONAL SORBET TASTING

**♦**Raw or partially cooked food can increase your risk of foodborne illness.

Please advise your waiter of any food allergies or dietary restrictions

03/15/2023