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 ROASTED GARLIC ROQUEFORT STRAWBERRY BALSAMIC VINAIGRETTE with SLICED STRAWBERRIES and CANDIED WALNUTS

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

SUMMER HEIRLOOM TOMATO GAZPACHO with BASIL OIL

POINT JUDITH CALAMARI with JULIENNE PEPPERS and SWEET AND SOUR MANGO SAUCE

The MAINS

BEEF BOURGIGNON with ROAST GARLIC GNOCCHI, MUSHROOM and PEARL ONIONS

SEARED SALMON with HERB BUTTER POACHED SUMMER VEGETABLES, CITRUS FENNEL SALAD and MOJO SAUCE

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

SWEET SMOKED HERITAGE PORK TENDERLOIN with SUMMER SUCCOTASH, MANGO CHUTNEY and ALMOND CRUMBLE

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

06/26/2023