

# THE TAVERN

KITCHEN & BAR

BY EXECUTIVE CHEF ANDREW CISNEROS

## HOT HORS D'OEUVRES

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Arancini + Arrabiata carnoroli rice, parmigiano reggiano, basil \$28/12

TKB Grilled Bacon grilled & skewered, char siu glaze, green onion, aji-citrus mayo, lime \$48/12

Shrimp & Grits head on shrimp, local grits, mascarpone, tomatillo jam, chimichurri, arugula \$68/12

## HOT PERUVIAN INSPIRED SLIDERS *\*two week lead time required*

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Peruvian Street Burger beef patty, chihuahua cheese, chefs signature chicken sauce, crispy shallots \$84/12

Pork Belly 'Pan Con Chicharron' braised pork belly, aji verde, sweet potato, salsa criolla, spicy mayo, mint \$78/12

Vegetarian Chorizo 'Choripan' vegan meat patty, chorizo spice, spicy tomato sauce, mozzarella, basil, aji verde \$78/12

## COLD HORS D'OEUVRES

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Nikkei Sushi ahi tuna, spicy rocoto mayo, avocado, unagi sauce, crispy onion, micro cilantro, herbs \$44/16 pieces

Nikkei Avocado Roll spicy rocoto mayo, unagi sauce, sesame, crispy onion, green onion, micro cilantro \$26/16 pieces

Sourdough Tartine whipped lemon ricotta, compressed stone fruit, herbs, honey \$48/12

## COLD PERUVIAN INSPIRED SLIDERS *\*two week lead time required*

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Blue Crab Salad + Smoked Trout Roe baji amarillo-citrus mayo, lump crab salad, salsa criolla, dill, crispy shallots \$132/12

Maine Lobster Salad baji amarillo-citrus mayo, maine lobster salad, salsa criolla, dill, crispy shallots MKT/12

CATERING & HORS D'OEUVRES