

# 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, parsley

Manchurian Cauliflower tempura cauliflower, blistered shishito peppers, cilantro, sesame, shishito pepper aioli

## SALAD

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

## ENTREE

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

7 oz. Filet Mignon boursin mashed potatoes, mushroom cream

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

Short Rib Pappardelle porcini mushroom glaze, tomato cream, portabella mushroom, truffled asiago crisp

## 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, parsley

Manchurian Cauliflower tempura cauliflower, blistered shishito peppers, cilantro, sesame, shishito pepper aioli

## 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, cilantro, pineapple chutney

7 oz. Filet Mignon boursin mashed potatoes, mushroom cream

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

Steak Frites peppercorn crusted 8 oz. bavette sirloin, steak fries, garlic aioli, brandy peppercorn

Short Rib Pappardelle porcini mushroom glaze, tomato cream, portabella mushroom, truffled asiago crisp

## 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 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 crostini, red onion, asiago, prosciutto, lemon caesar dressing

## ENTREE

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Blackened Alaskan Halibut udon noodles, togarashi, shishito aioli, yuzu cabbage slaw, crispy wontons

U-15 Scallops roasted red pepper & spinach orzo, almond romesco, caramelized onion, parmesan crisp, cilantro

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

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

6 oz. New Zealand Elk Chop sautéed wild mushrooms, boursin mashed potatoes, madeira jus

Short Rib Pappardelle porcini mushroom glaze, tomato cream, portabella mushroom, truffled asiago crisp

## DESSERT

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Half Baked Chocolate Chip Cookie

Cinnamon Sugar Donut Holes + Maple Bacon Whipped Cream

Bread Pudding orange salted caramel

CENTURION

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS