

THE TAVERN

KITCHEN & BAR

APPETIZER

SURF & TURF SUSHI

ahi tuna, filet carpaccio, tempura asparagus, avocado, sriracha aioli, sesame, truffled micro greens

WAGYU WONTONS

sriracha aioli, chili citrus soy

BEEF TENDERLOIN SKEWERS

panca pepper marinade, aji verde

MANCHURIAN CAULIFLOWER

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

SALAD

BABY SPINACH

crimini mushroom, egg, red onion, gruyere, warm bacon vinaigrette

ENTREE

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

CHAR SIU PORK

Char Siu glazed Berkshire Pork Chop, bacon fried rice, pineapple-cilantro-habanero relish

BRAISED SHORT-RIBS

butternut squash ravioli, Boursin, bacon, sage brown butter, short rib jus

DESSERT

Half Baked Chocolate Chip Cookie

Cinnamon Sugar Donut Holes + Maple Bacon Whipped Cream

OAK

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS