



DINNER

SUMMER 2010

WINE OF THE DAY

VERMENTINO DI GALLURA,
PIERO MANCINI,
SARDINIA,
2009
8/GL

TAVERN HYDRATION

WOODFORD MANHATTAN
Woodford Reserve Bourbon
Carpano Antica, Angostura Bitters
Stirred, Lemon Twist
Served Up
10

COOL BREEZE
Domaine Charbay's
Ruby Red Grapefruit Vodka
Fresh Grapefruit Juice
Splash Cranberry
Tall Glass
9.50

SUNDOWNER
Herradura Silver Tequila
Fresh Orange and Lime Juice
Splash Sombra Mezcal
Rocks, Salted Rim
In Bucket
10

CAIPIRINHA
Sagatiba Pura Cachaça
Lots of Fresh Muddled Lime
Soda Water, Simple Syrup
Tall Glass
9

CAPETOWN COLLINS
Plymouth English Gin
Rosemary-Rooibos Syrup
Lemon Juice, Soda
Tall Glass
10

BULLIET PROOF
Bulliet Kentucky Bourbon
Sutton Cellars Vermouth, Sloe Gin
Peach Bitters Soaked Sugar Cube
Served Up
10

DARK N' STORMY
Goslings Black Seal Rum
Bundaberg Ginger Beer
Fresh Lime Juice
Tall Glass
8.50

MICHTER'S RYE-LENTLESS
Rittenhouse Rye Whiskey
Campari, Punt e Mes
Served Up
9.50

BUTCHER BLOCK

4/EA OR 16/ALL

HOUSE CURED SPICED LOMO
PROSCIUTTO WRAPPED PORK TERRINE
CICCIOLI (PORK RILLETTES)
CHICKEN LIVER PÂTÉ

CHEESE BOARD

4/EA. OR 14/ALL

MIDNIGHT MOON: Local Goat's Milk Cheese
EXPLORATEUR: French Triple Crème Cow's Milk Cheese
PETIT BASQUE: Spanish Sheep's Milk Cheese
ROCBLEU: French Cow's Milk Blue Cheese

FIRSTS

PORTUGUESE SAUSAGE-PEARL BARLEY SOUP 8
Parmesan Cheese, Italian Parsley

CRISPY PORK BELLY "LYONNAISE" 12
Soft Poached Egg, Frisée, Radicchio, Buttered Croutons, Champagne Vinaigrette, Chives

"CALAMARI E POLPO" 11
Local Squid and Octopus, Garbanzo Beans, Radicchio, Grilled Crostini

ENGLISH PEA & PROSCIUTTO BRUSCHETTA 10
Whole Milk Ricotta Cheese, Spring Onions, Toasted Garlic Honey, Lime Zest, Mint Oil

RUSSET POTATO GNOCCHI 12
English Peas, Asparagus, Corn, Garlic-Brown Butter Sauce, Parmesan Cheese, White Truffle Oil

CHOPPED ROMAINE SALAD 9
Quinoa, Fava Beans, Cucumber, Valbreso Feta Cheese, Mint, Basil Vinaigrette

ORGANIC WILD ARUGULA SALAD 8
Parmesan Cheese, Toasted Almond Gremolata, Parmesan Vinaigrette

MAINS

SAUTÉED SEMOLINA CRUSTED ALASKAN HALIBUT 24
Pork Belly Creamed Corn, Jalapeños, Rosemary, Squeeze of Lime

GRILLED NIMAN RANCH FLAT IRON STEAK 25
Parmesan Whipped Potatoes, Grilled Asparagus, Peppergrass, Poblano Chile Salsa Verde, Port Glaze

CRISPY PORK SHOULDER CONFIT 21
Creamy Parmesan Polenta, Roasted Roma Tomatoes, Frisée-Fava Bean Salad, Garlic Confit, Pork Jus

TAVERN-STYLE BOUILLABaisse 23
Local Rock Cod, Rock Shrimp, Mussels, Clams, Orange-Tomato Broth, Rouille Crostini

GRILLED DOUBLE CUT PORK CHOP 26
Pancetta, Yukon Gold Potatoes, Red Fresno & Shishitsu Peppers, Sweet Corn, Thyme, Shallots, Marsala Cream Sauce

PAN ROASTED HALF CHICKEN 22
Fingerling Potatoes, Grilled Radicchio, Spinach, Garlic Confit, Bread Crumbs, Lemon-Rosemary Jus

FRESH RIGATONI 19
Beef-Pork Bolognese, Chili Flakes, Italian Parsley, Parmesan Cheese

NIMAN RANCH BURGER WITH FRIES 13
Served on La Farine Baguette with All the Fixin's
Add Cheese, Bacon, Avocado... 1/EA

EXECUTIVE CHEF: MAXIMILIAN DIMARE

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.
THE TAVERN FAMILY THANKS YOU FOR DINING WITH US THIS EVENING.