



DINNER

WINTER 2012

WINE OF THE DAY

RAVELLO BIANCO
(FALANGHINA, BIANCOLELLA),
MARISA CUOMO,
"COSTA D'AMALFI",
CAMPANIA,
2009
8.50/GL

TAVERN HYDRATION

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

OLD PHILLY
Distillery No. 209 Gin
Art-In-The-Age Rhuby Liqueur
Grapefruit Juice, Rosemary
Regan's Orange Bitters
In Bucket
10

HOT BUTTERED RUM
Sailor Jerry's Spiced Navy Rum
Tavern Spiced Butter
Cinnamon Stick
In Snifter
9.50

LEO'S PISCO
Campo de Encanto Pisco
Fresh Lime Juice, Simple Syrup
Egg White, Shaken Vigorously
Angostura Bitters
In Bucket
10

TRU DROP
Tru Organic Lemon Vodka
Fresh Lemon Juice
Sugared Rim
9

GUATEMAYAN
Herradura Silver Tequila
Hint of Aperol, Muddled Cilantro
Fresh Grapefruit Juice
Served Up
10

BAD ASS SIDECAR
Hennessy Cognac VS
Cointreau, Fresh Lemon Juice
Lemon Twist, Sugar Rim
Served Up
10

PROSECCO COCKTAIL
Col di Rocca Prosecco Superiore
Bitters Soaked Sugar Cube
Cognac Floater
In Flute
10

BUTCHER BLOCK

4/EA OR 16/ALL

ROSEMARY DUCK RILLETTES
WHISKEY CHICKEN LIVER PÂTÉ
LEMON-THYME PORK TERRINE
MORTADELLA DI TAVERNA

CHEESE BOARD

4/EA. OR 14/ALL

OSSAU IRATY: French Pyrenées Sheep's Milk Cheese
BRILLAT SAVARIN: French Triple Crème Cow's Milk Cheese
FLEUR VERTE: Herb Encrusted French Goat's Milk Cheese
BLEU D'Auvergne: French Cow's Milk Blue Cheese

FIRSTS

CREAMY MUSHROOM SOUP

Truffle Oil, Chives

9

GULF PRAWN & AVOCADO "FRITTO MISTO"

Dry Cured Black Olive-Lemon Aioli, Upland Cress, Calabrian Chili Oil

15

CRISPY PORK BELLY

Bacon-Green Lentils Ragout, Spinach, Soft Poached Egg, Chives

14

TRUFFLED EGG "TOAST"

Bellwether Farms Ricotta Cheese, Roasted Radishes, Upland Cress, Cracked Black Pepper

10

RUSSET POTATO GNOCCHI

Kabocha Squash, Chestnuts, Sautéed Leeks, Parmesan Cheese, Truffle Oil

13

LOCAL MIXED CHICORY SALAD

Organic Castelfranco & Frisée, Fuji Apples, Point Reyes Blue Cheese, Scallions, Toasted Walnut Vinaigrette

10

COUNTY LINE HARVEST BABY ARUGULA SALAD

Roasted Carrots, Ricotta Salata Cheese, Toasted Almonds, Apple Cider-Thyme Vinaigrette

9

SAUTÉED LOCAL BRUSSELS SPROUTS

Almond-Brown Butter, Parmesan Cheese, Squeeze of Lemon

7

MAINS

SEARED DAY BOAT SCALLOPS

Meyer Lemon Risotto, Roasted Fennel, Sautéed Leeks, Bloomsdale Spinach

29

PAN ROASTED HALF CHICKEN

Fingerling Potatoes, Grilled Radicchio, Spinach, Garlic Confit, Bread Crumbs, Lemon-Rosemary Jus

23

GRILLED DOUBLE CUT PORK CHOP

Bacon, Autumn Root Vegetables, Mushrooms, Mustard Greens, Cipollini Onions, Marsala Cream Sauce

28

ZUPPA DE PESCE

Rock Cod, Gulf Prawns, Manila Clams, Calamari, Leeks, Oregano, Chorizo-Tomato Broth, Garlic Toast

22

GRILLED RIBEYE STEAK

Olive Oil Whipped Potatoes, Marinated Oyster Mushrooms, Arugula, Thyme Demi Glace, Porcini Butter

32

ROASTED MAPLE LEAF DUCK BREAST

Cannellini Bean Ragout, Broccolini, Roasted Shallots, Italian Parsley

27

FRESH TAGLIATELLE

Lamb Sugo, Chili Flakes, Herbed Ricotta Cheese

19

NIMAN RANCH BURGER WITH FRIES

Served on La Farine Baguette with All the Fixin's
Add Cheddar, Emmentaler or Blue Cheese
Add Applewood Smoked Bacon, Avocado

13

1/EA
1.50/EA

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

THE TAVERN FAMILY THANKS YOU FOR DINING WITH US THIS EVENING.