

Reserve Family Style Menu

5 Course

HORS D'OEUVRES

SHRIMP COCKTAIL
poached white gulf shrimp, cocktail sauce, lemon

CHICKEN LIVER MOUSSE
potted liver mousse, house bacon jam, housemade brioche

SEA BASS CRUDO
citrus cured sea bass, fresh tomato vinaigrette, anchovy, lime, chili oil, cilantro, crispy shallots

APPETIZERS

THE TAVERN CAESAR
baby gem lettuce, smoked bacon, anchovy, parmesan, focaccia croutons

BEEF CARPACCIO
marinated beef, horseradish cream, fish sauce vinaigrette, cashews, herb salad, crispy shallots

GREEN GODDESS SALAD
baby gem lettuce, green goddess dressing, radish, endive, cucumbers, chives, toasted seeds

PASTA

WILD MUSHROOM CANESTRI
wild mushrooms, brown butter, pecorino, lemons, chives

LOBSTER SPAGHETTI
Nova Scotia lobster, lobster sauce, chili, garlic, chives

MIXED GRILL ENTRÉES
(served with mashed potato, truffle parmesan fries, harissa cauliflower)

CHCKEN SUPREME
STEELHEAD TROUT
RIBEYE STEAK
16oz ribeye, café de Paris butter, veal jus

DESSERT

CHOCOLATE MUD PIE
salted caramel, dark chocolate cremeux, milk chocolate mousse, toasted marshmallow

PISTACHIO STRAWBERRY SEMIFREDDO
pistachio zabaglione, white chocolate crunch, strawberry sorbet, vanilla chantilly

MANGO-PASSIONFRUIT GRANITAS
mango gelee, passionfruit granitas, fresh mango & passionfruit, cilantro