



DINNER

5 APRIL 2018

WINE OF THE DAY

MORGON,
DOMINIQUE PIRON,
CÔTE DU PY,
2016

11/GL

TAVERN HYDRATION

JIM'S MANHATTAN

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

13

NEW DEAL

Tito's Handmade Vodka
New Deal Spirits Ginger Liqueur
Pomegranate & Lemon Juice
Splash Prosecco
Tall Glass

11

BERTINI

Gordon's London Dry Gin
Bertina Elderflower Liqueur
Splash Grapefruit Juice
Orange Twist
Served Up

11

BAD ASS SIDECAR

Hennessy Cognac VS
Cointreau, Fresh Lemon Juice
Lemon Twist, Sugar Rim
Served Up

14

LA PALABRA

Pelotón De La Muerte Mezcal
Luxardo Maraschino Liqueur
Chartreuse, Lime Juice
Brandied Cherry
Served Up

12

DARK N' STORMY

Goslings Black Seal Rum
Bundaberg Ginger Beer
Fresh Lime Juice
Tall Glass

10

RYE-LENTLESS

George Dickel Rye Whiskey
Campari, Punt e Mes
Orange Twist
Served Up

12

PROSECCO COCKTAIL

Sorelle Branco Prosecco
Bitters Soaked Sugar Cube
Cognac Floater
In Flute

11

BUTCHER BLOCK

7/EA. OR 28/ALL

THYME-SHALLOT DUCK RILLETTES
HOUSE MADE PISTACHIO MORTADELLA
WHISKEY LACED CHICKEN LIVER PÂTÉ
FOIE GRAS TORCHON

CHEESE BOARD

5/EA. OR 20/ALL

MITICAÑA: Soft-Ripened Spanish Sheep's Milk Cheese
BIG ROCK BLUE: Cow's Milk Blue Cheese from Central Coast
CUMBERLAND: Aged Cow's Milk Cheese from Tennessee
HONEY BEE: Goat's Milk Gouda from Holland

FIRSTS

ANDOUILLE SAUSAGE & FARRO SOUP

Parmesan Cheese, Italian Parsley

10

HAMACHI CRUDO

Fava Beans, Pea Sprouts, Garlic Scapes, Aleppo Pepper, Lemon Oil

14

HOUSE MADE DUCK SAUSAGE

Fennel-Yukon Gold Potato Hash, Spring Onion, Arugula Rabe, Meyer Lemon

14

CRISPY PORK BELLY

Fresh Garbanzo Beans, Watermelon Radish, Sautéed Leeks, Guajillo Chile Crème Fraîche, Crispy Tortilla Strips

15

BUTTERLEAF LETTUCE WITH STRAWBERRIES & ASPARAGUS

Toasted Almonds, Valbreso Feta Cheese, Almond-Balsamic Vinaigrette

12

WILD ARUGULA SALAD

d'Anjou Pear, Pea Tendrils, Breakfast Radish, Frisée, Pine Nuts, Yogurt-Champagne Vinaigrette

10

ROASTED ROMANESCO

Golden Raisins, Toasted Garlic, Sherry Vinegar, Sumac-Lime Yogurt

8

MAINS

GRILLED DOUBLE CUT PORK CHOP

Applewood Smoked Bacon, Butter Beans, Smoky Collard Greens, Pink Lady Apple, Marsala Cream Sauce

33

PAN SEARED LING COD

English Pea Purée, Trumpet Royale Mushrooms, Baby Carrots, Snap Peas, Mint-Crème Fraiche Vinaigrette

28

GRILLED RIB EYE STEAK

Beef Fat Whipped Potatoes, Grilled Asparagus, Black Trumpet Mushrooms, Green Garlic Butter, Demi Glace

38

PAN ROASTED HALF CHICKEN

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

26

SAFFRON SEAFOOD RISOTTO

Gulf Prawns, Manila Clams, Chorizo, Broccoli di Cicco, Garlic, White Wine

26

STROZZAPRETI PASTA

Lamb & Pork Sugo, Taggiasca Olives, Lemon Gremolata, Chili Flakes, Pecorino Cheese

24

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

15

1/EA
2/EA

EXECUTIVE CHEF: ESTEBAN ESCOBAR

ACME WHEAT LEVAIN AND/OR ACME WALNUT LEVAIN AVAILABLE ON REQUEST. SIMPLY ASK FOR IT!

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

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