



DINNER

10 MAY 2017

WINE OF THE DAY

XINOMAVRO,
KIR-YIANNI ESTATE,
"RAMNISTA", GREECE,
2012
11/GL

TAVERN HYDRATION

JIM'S MANHATTAN
Woodford Reserve Bourbon
Carpano Antica, Angostura Bitters
Stirred, Lemon Twist
Served Up
12

TAVERN SIPPER
Graven Polish Vodka
Bertina Elderflower Liqueur
Splash Grapefruit Juice
Orange Twist
In Bucket
11

BAD ASS SIDECAR
Hennessy Cognac VS
Cointreau, Fresh Lemon Juice
Lemon Twist, Sugar Rim
Served Up
13

HIGHLANDER
Famous Grouse Scotch
Montenegro Amaro
Orange Bitters
Served Up
11

THE STEINWAY
George Dickel Rye Whiskey
Aperol Liqueur, Lemon Juice
Splash Cocchi Americano
Orange Bitters
In Bucket
11

SUNDOWNER
Herradura Silver Tequila
Fresh Orange & Lime Juice
Splash Pelotón Mezcal
Rocks & Salt
11

GIN-GERMAIN
No. 209 Distillery Gin
Bertina Elderflower Liqueur
Orange Twist
Served Up
11

PROSECCO COCKTAIL
Sorelle Branca Prosecco
Bitters Soaked Sugar Cube
Cognac Floater
In Flute
11

BUTCHER BLOCK

7/EA. OR 28/ALL

PISTACHIO MORTADELLA
CALABRIAN CHILE-TARRAGON DUCK RILLETTES
WHISKEY LACED CHICKEN LIVER PÂTÉ
FOIE GRAS TORCHON

CHEESE BOARD

5/EA. OR 20/ALL

MANCHEGO: Raw Firm Spanish Sheep's Milk Cheese
LE CHATELAIN CAMEMBERT: Creamy French Cow's Milk Cheese
HUMBOLDT FOG: Local Soft-Ripened Goat's Milk Cheese
BLEU D'Auvergne: French Cow's Milk Blue Cheese

FIRSTS

SOUP OF THE DAY

Chef's Whim

9

AHI TUNA TARTARE

Avocado Crème, Fresno Chilies, Tarragon, Lemon Oil, House Made Potato Chips

15

CRISPY PORK BELLY

Chickpea Croquette, Whiskey-Maple Glaze, Nettle Green Goddess Sauce, Cayenne, Chervil

15

GRILLED ASPARAGUS SALAD

Purple Peruvian Potatoes, Whipped Ricotta, Frill Mustard Greens, Mustard Vinaigrette

11

FUJI APPLE & BUTTERLEAF LETTUCE SALAD

Applewood Smoked Bacon, Point Reyes Blue Cheese, Radish, Herbed Crème-Fraîche Dressing

10

ROASTED HEIRLOOM CAULIFLOWER

Brown Butter-Black Currant Vinaigrette, Chili Flakes, Parmesan Cheese

7

MAINS

PAN ROASTED QUAIL & HOUSE MADE ITALIAN SAUSAGE

Gigante Beans, Piquillo Peppers, Spring Greens, Green Garlic-Calabrian Chili Jus

27

GRILLED DOUBLE CUT PORK CHOP

Pancetta, Fava Beans, Sugar Snap Peas, Broccoli de Cicco, Marsala Cream Sauce

32

PAN SEARED ALASKAN HALIBUT

Cornbread Panzanella Salad, Morel Mushrooms, White Corn, Mushroom-Parmesan Brodo

34

GRILLED RIB EYE STEAK

Beef Fat Whipped Potatoes, Beer Braised Spring Onions, Napa Cabbage, Jalapeño Butter, Demi Glace

38

PAN ROASTED HALF CHICKEN

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

26

FRESH FETTUCCINE PASTA

Braised Beef Short Ribs, Porcini Mushrooms, Crème Fraîche, Pecorino Romano Cheese, Chives

23

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.