



DINNER

NOVEMBER 2017

**WINE OF THE DAY**

PRIORAT  
 BLACK SLATE ESCALADEI  
 LA CONRERIA D'SCALA  
 2015  
 10/GL

**TAVERN HYDRATION**

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

**NEW DEAL**  
 Gruven Polish Vodka  
 New Deal Spirits Ginger Liqueur  
 Pomegranate & Lemon Juice  
 Splash Prosecco  
 Tall Glass  
 11

**APPLE A DAY**  
 St. George Botanivore Gin  
 St. George Spiced Pear Liqueur  
 Laird's Apple Brandy, Fresh Lime  
 Dash Peychaud's Bitters  
 On the Rocks  
 11

**RYE-LENTLESS**  
 George Dickel Rye Whiskey  
 Campari, Punt e Mes  
 Orange Twist  
 Served Up  
 12

**UNO MAS**  
 Herradura Silver Tequila  
 Ancho Reyes Chile Liqueur  
 Hibiscus Syrup, Lime Juice  
 On the Rocks  
 11

**HIGHLANDER**  
 Famous Grouse Scotch  
 Montenegro Amaro  
 Orange Bitters  
 Served Up  
 11

**BAD ASS SIDECAR**  
 Hennessy Cognac VS  
 Cointreau, Fresh Lemon Juice  
 Lemon Twist, Sugar Rim  
 Served Up  
 14

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

**BUTCHER BLOCK**

7/EA. OR 28/ALL

PORCHETTA DI TESTA  
 OREGANO-SUNDRIED TOMATOES DUCK RILLETTES  
 WHISKEY LACED CHICKEN LIVER PÂTÉ  
 FOIE GRAS TORCHON

**CHEESE BOARD**

5/EA. OR 20/ALL

RONCEVAUX: Firm Basque Sheep's Milk Cheese  
 SECRET DE SCEY: Semi-Firm French Cow's Milk Cheese  
 GORGONZOLA DOLCE: Italian Cow's Milk Blue Cheese  
 CABLANCA: Raw, Dutch Goat's Milk Gouda Cheese

**FIRSTS**

- SOUP OF THE DAY** 9  
 Chef's Whim
- CRISPY PORK BELLY** 13  
 Braised Beluga Lentils, Poached Egg, Spinach, Calabrian Chili-Tarragon Chimichurri
- RUSSET POTATO GNOCCHI** 14  
 Butternut Squash, Hen of the Wood Mushrooms, Leeks, Parmesan Cheese, Sage Brown Butter, Truffle Oil
- AHI TUNA TARTARE** 15  
 Avocado Crème, Fresno Chilies, Tarragon, Lemon Oil, House Made Potato Chips
- BEEF TENDERLOIN CARPACCIO** 12  
 Fried Artichokes & Capers, Sun Dried Tomatoes, Sausalito Springs Watercress, Lemon Aioli
- FUJI APPLE & BUTTERLEAF LETTUCE SALAD** 10  
 Applewood Smoked Bacon, Point Reyes Blue Cheese, Watermelon Radish, Herbed Crème-Fraîche Dressing
- SAUTÉED LOCAL BRUSSELS SPROUTS** 8  
 Almond Brown Butter, Parmesan Cheese, Lemon Juice

**MAINS**

- PAN SEARED ALASKAN HALIBUT** 32  
 Chanterelle Mushroom-Corn Ragout, Broccolini, Lobster Beurre Blanc, Old Bay, Herb Gremolata
- GRILLED RIB EYE STEAK** 38  
 Taleggio-Swiss Chard Potato Gratin, Wild Mushrooms, Pearl Onions, Red Wine-Brown Sugar Butter, Demi Glace
- PAN ROASTED MAPLE LEAF DUCK BREAST** 30  
 Caramelized Sunchoke Purée, Lacinato Kale, Balsamic Glazed Grapes, Tarragon, Port Wine Jus
- GRILLED DOUBLE CUT PORK CHOP** 33  
 Applewood Smoked Bacon, Butter Beans, Smoky Collard Greens, Rome Beauty Apples, Marsala Cream Sauce
- PAN ROASTED HALF CHICKEN** 26  
 Fingerling Potatoes, Grilled Radicchio, Spinach, Garlic Confit, Bread Crumbs, Lemon-Rosemary Jus
- STROZZAPRETI PASTA** 24  
 Lamb & Pork Sugo, Taggiasca Olives, Lemon Gremolata, Chili Flakes, Pecorino Cheese
- NIMAN RANCH BURGER WITH FRIES** 15  
 Served on La Farine Baguette with All the Fixin's  
 Add Cheddar, Emmentaler, or Blue Cheese  
 Add Applewood Smoked Bacon, Avocado  
 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.