



DINNER

15 FEBRUARY 2018

WINE OF THE DAY

CRÉMANT D'ALSACE ROSÉ,
DOMAINE ALLIMANT-LAUGNER,
NV

10/GL

TAVERN HYDRATION

JIM'S MANHATTAN

Michter's Bourbon
Carpano Antica, Angostura Bitters
Stirred, Lemon Twist
Served Up

13

TAVERN MULE

St. George Green Chile Vodka
Bundaberg Ginger Beer, Lime
Juice Angostura Bitters
Tall Glass

11

BERTINI

St. George Spirits "Botanivore" Gin
Bertina Elderflower Liqueur
Splash Grapefruit Juice
Orange Twist
Served Up

11

HIGHLANDER

Famous Grouse Scotch
Montenegro Amaro
Peychaud's Bitters
Served Up

11

UNO MAS

Herradura Silver Tequila
Ancho Reyes Chile Liqueur
Hibiscus Syrup, Lime Juice
On the Rocks

11

WINNER TAKE NOTHING

Scarlet Ibis Rum
St. Elizabeth Allspice Dram
Cointreau, Fresh Lime Juice
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

- ALEPPO-MINT DUCK RILLETTES
- HOUSE MADE PISTACHIO MORTADELLA
- WHISKEY LACED CHICKEN LIVER PÂTÉ
- FOIE GRAS TORCHON

CHEESE BOARD

5/EA. OR 20/ALL

- SERRA DE ESTRELLA: Raw Portuguese Sheep's Milk Cheese
- DRUNKEN GOAT: Red Wine Washed Spanish Goat's Milk Cheese
- BLU DEL MONCENISIO: Italian Cow's Milk Blue Cheese
- TALEGGIO: Soft-Ripened Italian Cow's Milk Cheese

FIRSTS

SOUP OF THE DAY

Chef's Whim

10

HOUSE MADE DUCK SAUSAGE

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

14

GRILLED MONTEREY BAY SQUID

Chickpea-White Wine Ragout, Parsley Pistou, Hazelnut-Chili Oil, Lemon Juice, Toasted Baguette

13

RUSSET POTATO GNOCCHI

Chanterelle Mushrooms, Acorn Squash, Brussels Sprouts, Pomegranate Seeds, Parmesan Cheese, Meyer Lemon

14

DUNGENESS CRAB & WINTER CITRUS SALAD

Little Gem Lettuce, Toasted Pistachio, Fresno Chile, Crème Fraîche, Dill-Citrus Vinaigrette

22

PEA TENDRIL & ARUGULA SALAD

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

10

FRIED BRUSSELS SPROUTS

Pickled Mustard Seeds, Sherry Wine Vinegar, Parmesan Cheese

8

MAINS

POMEGRANATE BRAISED LAMB SHANK

Smoked Gouda Polenta, Roasted Baby Carrots, Scarlet Turnips, Parsnip Chips

29

GRILLED DOUBLE CUT PORK CHOP

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

33

GRILLED RIB EYE STEAK

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

38

PAN SEARED SEA BASS

Fennel-Saffron Purée, Roasted Chioggia Beets, Cauliflower, Blood Orange Pan Sauce

30

PAN ROASTED HALF CHICKEN

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

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.