



DINNER

13 NOVEMBER 2008

WINE OF THE DAY

VINHO VERDE,
ADEGA PONTE DE LIMA,
"ADAMADO", PORTUGAL
2007

7/GL

TAVERN HYDRATION

WOODFORD MANHATTAN
Woodford Reserve
Carpano Antica, Lemon Twist
Served Up
10

PEGU 209

Distillery No. 209 Gin
Cointreau, Fresh Lime Juice
Angostura & Orange Bitters
Served Up
10

CAIPIRINHA

Ypióca Cachaça
Lots of Fresh Muddled Lime
Soda Water, Simple Syrup
Tall Glass
8.50

GRANADILLA

Herradura Silver Tequila
Pomegranate Juice, Lime, Lemon
Grand Marnier Floater
Salty On The Rim
Served Up
11

COOL BREEZE

Domaine Charbay's
Ruby Red Grapefruit Vodka
Fresh Grapefruit Juice
Splash Cranberry
Tall Glass
9

RYE-LENTLESS

Barrel Aged Rye Whiskey
Campari, Dunt e Mes
Served Up
9

BUTCHER BLOCK

16/ALL

FROMAGE DE TÊTE
PROSCIUTTO WRAPPED PORK-SMOKED PAPRIKA TERRINE
WHISKEY-CHICKEN LIVER PÂTÉ
DUCK RILLETES

CHEESE BOARD

4/EA OR 14/ALL

ZAMORANO: Spanish Sheep's Milk Cheese
FLEUR VERTE: Herb-Peppercorn Crusted Goat's Milk Cheese
JEAN GROGNE: French Triple Crème Cow's Milk Cheese
VALDEÓN: Spanish Cow's Milk Blue Cheese

FIRSTS

TAVERN ONION SOUP
Crouton, Emmentaler & Parmesan Cheeses

8

"SALAMI NOSTRANO"
House Cured Salami, Marinated Olives

9

CRISPY PORK BELLY
Salt Pork Braised Green Lentils, Spinach,
Poached Egg

11

ROASTED BEET-FUYU PERSIMMON SALAD
Ancho Cress, Cypress Grove Goat Cheese,
Toasted Pistachio Vinaigrette

10

SMOKED ALASKAN COD
Shaved Endive & Radicchio, Avocado,
Basil Oil

12

WILD ARUGULA SALAD
Sliced Comice Pears, Toasted Almonds,
Pecorino Toscano, Huckleberry Vinaigrette

9

BURRATA
Mâche, Wild Mushroom Vinaigrette,
Toasted Walnut Bread, Truffle Oil

11

SAUTÉED BRUSSELS SPROUTS
Almond-Brown Butter, Parmesan Cheese

6

MAINS

WICKED GOOD SEAFOOD STEW
Prawns, Mussels, Clams, Calamari, Guanciale,
Red Bliss Potatoes, Leeks, Creamed Anisette Broth

23

SAUTÉED BLUE NOSE SEA BASS
Caramelized Fennel-Yukon Gold Potato Puree,
Licorice Mix Salad, Orange Beurre Blanc

25

PAN ROASTED HALF CHICKEN
Fingerling Potatoes, Grilled Radicchio, Garlic Confit,
Bread Crumbs, Lemon-Rosemary Jus

22

GRILLED FLAT IRON STEAK
Parmesan Mashed Potatoes, Roasted Cippollini Onions,
Ancho Cress, Sherry Demi Glace, Gremolata

25

GRILLED DOUBLE CUT PORK CHOP
Applewood Smoked Bacon, Root Vegetables,
Wild Mushrooms, Mustard Greens, Marsala Cream Sauce

26

ROASTED MAPLE LEAF DUCK BREAST
Lundberg Farms Wild Rice, Broccoli di Ciccio,
Wild Mushrooms, Toasted Hazelnuts, Spiced Honey

24

FRESH RIGATONI
Veal-Pork Bolognese, Lucques Olives,
Parmesan Cheese

19

NIMAN RANCH BURGER WITH FRIES
Served on La Farine Baguette with All the Fixin's
Add Cheese, Bacon, Avocado...

13

1/EA

EXECUTIVE CHEF: MAXIMILIAN DIMARE

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.
CELL PHONES IN USE WILL BE CURED FOR 6 WEEKS, SLICED AND SERVED WITH RACLETTE.