

VALENTINE'S DAY

2018



DINNER

AT
TAVERN & TABLE

Starters

ROASTED PARSNIP & APPLE BISQUE

bowl \ 8

COBIA CRUDO

citrus vinaigrette, green papaya, english cucumber, micro cilantro, lotus root \ 15

BABY MIXED GREENS

granny smith apples, dried strawberries, curried marcona almonds,
blue cheese, balsamic fig vinaigrette \ 10

WAGYU CARPACCIO OF BEEF

perivan peppers, pickled vegetable, avocado, cotija cheese \ 13

SWEETGRASS MUSSELS

smoked bacon, toasted pine nuts, parmesan cream, basil, focaccia \ 14

Entrees

16oz VEAL TOMAHAWK

lobster & sweetbread ragù, roasted meppin abbey mushrooms, garlic caramel sauce \ 69

SHRIMP & ASPARAGUS RISOTTO

sun-dried tomatoes, roasted red peppers, mascarpone, preserved lemon \ 26

DUCK 4 WAY

maple leaf farm duck breast, confit duck leg, foie gras custard,
duck dumpling, heirloom baby carrots, sour cherry gastrique \ 28

20 DAY WHISKEY DRY AGED RIBEYE

skillet gratin potatoes + herb butter \ market price

Dessert

T&T ICE CREAM CAKE FOR 2

vanilla bean & caramel ice cream, heath bar, oreo, hot fudge, creamy caramel, whip cream \ 9

