

Valentine's 2019

1ST COURSE



BRAISED PORK RAVIOLO
taleggio, basil, stewed tomatoes

TOMATO GNOCCHI & CRAB
salsa verde, marcona almonds

BAKED OYSTERS
yellow pepper, garlic chips, tobiko

2ND COURSE



LITTLE GEM & BEET
marcona almonds, horseradish, yogurt-beet dressing

LOBSTER BISQUE
cappuccino foam, basil oil

STRAWBERRY SALAD
pecorino, frisee, sunflower seeds

3RD COURSE



GRILLED FILET MIGNON
white cheddar mash potatoes, peas & mushrooms (lobster supplement +\$25)

SEARED SALMON
butternut farrotto, asparagus, brown butter

PAN ROASTED CHICKEN
broccoli, sofrito, polenta

DESSERT



CHOCOLATE PEANUT BUTTER MOUSSE
"radio city rockette style", raspberry sauce

PASSION FRUIT MOUSSE
spice chili & chocolate center, glazed with valrhona white chocolate

GOOEY BUTTER DONUTS FOR TWO
gooey butter sauce, cotton candy (+\$10 supplement)

• • • • •

Prix Fixe
\$75 per person



GRAND
TAVERN
BY DAVID BURKE