
THE TAVERN RESTAURANT

New Year's Eve menu • \$90*

APPETIZERS

(enjoy all three!)

MIDNIGHT PÂTÉ

Wagyu liver pate with fresh blackberries, blackberry puree, black garlic and crostini

SEAFOOD BISQUE

Roasted celery root and tarragon bisque with poached langostino

BRÛLÉED FIG SALAD

Honey whipped ricotta, bruleed figs, arugula, balsamic reduction and parmesan crisps

ENTRÉE

(select one)

LOBSTER RISOTTO

Herbed risotto, English peas, crème fraîche and parmesan

Or

BLACK ANGUS FILET MIGNON

8 oz filet, umami butter, mushroom duxelles, rosemary demi, black garlic fingerling potatoes and chargrilled asparagus

DESSERT

BAKLAVA CROISSANT

Pistachio, orange blossom water, frangipane, Spring Creek honey croissant, with sweet pistachio butter garnish

\$90 per person *plus tax and gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
