

VALENTINE'S DAY AT TAVERN
TUESDAY, FEBRUARY 14, 2012

**ROASTED BEET AND ENDIVE SALAD WITH BLOOD ORANGES,
KUMQUATS AND CHARMOULA**

**ENGLISH PEA RISOTTO WITH BAY SCALLOPS, GREEN GARLIC,
PEA SHOOTS AND MEYER LEMON BUTTER**

OR

**FOIE GRAS TERRINE WITH CARAMELIZED GREEN APPLES,
FRISÉE AND BRIOCHE TOASTS**

**GRILLED ASPARAGUS AND WILD MUSHROOMS OVER SOFT POLENTA
WITH CRUSHED HAZELNUTS AND PECORINO CREMA**

OR

**DUNGENESS CRAB-STUFFED MAINE LOBSTER WITH
BOILED POTATOES, SPINACH AND DRAWN BUTTER**

OR

**BRAISED BEEF SHORTRIB À LA NIÇOISE WITH ROASTED TOMATO,
BLACK OLIVES AND BUTTERED NOODLES**

**BITTERSWEET CHOCOLATE TART WITH MASCARPONE, HONEY
AND PISTACHIO ICE CREAM**

\$85 PER PERSON

WINE PAIRING, \$35 SUPPLEMENT PER PERSON

