



## SUMMER TAVERN PRIX FIXE MENU \$39.95

Available Tuesdays, Wednesdays, Thursdays & Sundays

CHOOSE ONE APPETIZER, ENTRÉE & DESSERT

ADD WINE PAIRING \$18 | \$36 each

*With each course, enjoy a Half or Full glass of wine paired with your selection*

**PLEASE ORDER APPETIZER, ENTRÉE AND DESSERT**

### APPETIZER

ARTISANAL GREENS in Smoked Peach Vinaigrette with Pickled Shallots and Crumbled Feta  
*2020 Pike Road, Pinot Gris, Willamette Valley, Oregon*

CLASSIC CAESAR SALAD with Parmesan Cheese, White Anchovies and Garlic Croutons  
*2020 La Battistina, Gavi, Piedmont, Italy*

SWEET CORN BISQUE with Lime Crème Fraiche and Basil Oil  
*2018 Talbott, Kali Hart, Chardonnay, Monterey, California*

SMOKED RANCH DUSTED POINT JUDITH CALAMARI with Hot Pepper Butter and Pickled Celery Cream  
*2019 Willamette Valley Vineyards, Riesling, Willamette Valley, Oregon*

CHILLED POACHED SHRIMP (U16)  
*2018 Jean Aubron, Muscadet Sevre et Maine, Loire France*

### ENTRÉE

RAGU of LAMB "BARBACOA" over Mafaldine Pasta with Sour Orange Requeson  
*2019 Guidobono, Langhe Nebbiolo, Piedmont, Italy*

SUMMER RISOTTO with Roasted Tomato Butter, Sauce Vierge and Arugula  
*2019 Aime Roquesante, Rose, Cotes de Provence, France*

SESAME-MISO BUTTER SEARED SALMON with Coconut Rice and Kimchi-Cucumber Salad♦  
*2019 Marengo, Strev, Moscato d' Asti, Piedmont, Italy*

ROASTED LEMON-SZECHUAN GIANNONE FARMS CHICKEN BREAST  
with Carrot Battonetts, Parsnip Labneh and Lemon Chicken Jus  
*2020 Marcel Lapierre, Raisins Gaulois, Gamy, Morgon, Beaujolais, France*

12 oz. KUROBUTA GRILLED PORK PORTERHOUSE with Peach-Honey BBQ Sauce and Avocado Corn Salsa♦  
*2017 Terrazas, Malbec, Reserva, Mendoza Argentina*

### DESSERT

PORTUGUESE BREAD PUDDING with Madeira Caramel, Currants and Chantilly Cream  
*NV Quinta do Infantado, Ruby Port, Douro, Portugal*

DARK CHOCOLATE SEMIFREDDO  
with Devil's Food Cake, Dulcey Ganache, Bing Cherry,  
Hazelnut Crumble, Miso Caramel, Sesame Tuile and Cherry Sorbet  
*NV Quinta do Infantado, Ruby Port, Douro, Portugal*

SEASONAL SORBET TASTING  
*NV La Marca, Prosecco, Veneto, Italy*

No Substitutions – Not Available on Fridays, Saturdays and Holidays

♦Raw or partially cooked food can increase your risk of foodborne illness. Please advise your waiter of any food allergies or dietary restrictions.