



Tavern 64

VALENTINES DINNER

STARTER

CARAMELIZED LEEK & POTATO SOUP

parmesan crisp, spinach powder, toasted baguette

POACHED ROCKFISH

tomato & white wine broth, roasted local mushrooms, arugula

SALAD

ARUGULA & SPROUT SALAD

blood orange, pomegranate seeds, local goat cheese,
pomegranate balsamic

PEAR & FENNEL SALAD

red wine poached pears, Mache lettuce, toasted walnuts, blue
cheese dressing

ENTREE

PISTACHIO CRUSTED SCALLOPS

braised pork belly, saffron carrot puree, Brussel sprout peddles

LEMON-HONEY CHICKEN

sweet potato puree, sautéed kale, rosemary-black garlic sauce,
local radish sprouts

BISON SHORT RIBS

local mushroom, red wine demi-glace, garlic-chive grits, local
pea tendrils

HANDCUT PASTA

heirloom cherry tomatoes, baby spinach, roasted red pepper
sauce, lemon, parmesan

DESSERT

RED VELVET PAN COOKIE

white chocolate ice cream

MOLTEN CHOCOLATE CAKE

strawberry champagne sauce

ICE CREAM & SORBET TRIO

raspberry sorbet, caramel ice cream, white chocolate ice cream

