LUNCH MENU 26.00
WINE PAIRING 17.00

APPETIZERS
Choice of One

TAVERN BLACK BEAN SOUP
Pico de Gallo, Spiced Crème Fraîche

BABY SPINACH SALAD
Smoked Bacon Lardons, Garlic Croutons,
Dijon Mustard Vinaigrette

GRILLED PORTOBELLO MUSHROOM FLATBREAD
Fontina Cheese, Chimichurri Sauce

Wine Pairing - Choice of One:
Pinot Grigio, Tenuta Ca’Bolani - Friuli Aquileia, Italy 2017
Merlot, Lockhart - California 2017

MAIN COURSES
Choice of One

PAN ROASTED MEDALLIONS OF MONKFISH
Black Beluga Lentils, Sundried Tomatoes, Chive Sauce

GRILLED SKIRT STEAK MILANESE
Arugula, Marinated Red Onion & Tomatoes, Balsamic Vinaigrette

OUR ROASTED CARROT ENTRÉE
Roasted Rainbow Carrots, Parsnip Purée, Watercress Pesto

Wine Pairing - Choice of One:
Chardonnay, Hanging Vine - Lodi, California 2015
Malbec, Alhambra - Uco Valley - Mendoza, Argentina 2018

BILL PEET
EXECUTIVE CHEF