



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 2016
Merlot, Lockhart - California 2015

MAIN COURSES

Choice of One

PAN ROASTED MEDALLIONS OF MONKFISH
Minestrone Sauce

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

OUR ROASTED CARROTT ENTRÉE
Rosemary Roasted Carrots,
Carrot Ginger Purée, Watercress Pesto

Wine Pairing - Choice of One:
Chardonnay, Hanging Vine - Lodi, California 2015
Malbec, Alhambra - Uco Valley - Mendoza, Argentina 2016

BILL PEET
EXECUTIVE CHEF