TAVERN ON THE GREEN

DINNER
SPRING 2018

RAW BAR SELECTIONS

East & West Coast Oysters & Littleneck Clams
By The Piece
Oysters 4 each
Clams 1.50 each
Asian Pear Mignonette, Cocktail Sauce

The Olmsted Tower
East & West Coast Oysters, Littleneck Clams, Chilled Jumbo Shrimp Cocktail, Snow Crab Claws, Asian Pear Mignonette, Fresh Horseradish, Cocktail Sauce 85

The Vaux Tower
East & West Coast Oysters, Littleneck Clams, Chilled Jumbo Shrimp Cocktail, Snow Crab Claws, Alaskan King Crab Legs, Jumbo Lump Crabmeat Cocktail, Asian Pear Mignonette, Mustard Sauce, Fresh Horseradish, Cocktail Sauce, Lemon Truffle Vinaigrette 195

Chilled Jumbo Shrimp Cocktail
Cocktail Sauce, Lemon 19

Snow Crab Claws
Mustard Sauce 22

Jumbo Lump Crabmeat Cocktail
Jumbo Lump Crabmeat, Lemon Truffle Vinaigrette, Avocado, Chives 28

APPETIZERS

Soup Of The Day 12

Miso Mustard Glazed Marrow Bones
Sweet & Sour Red Onions, Grilled Country Bread, Parsley Salad 19

Chopped Vegetable Salad
Haricots Verts, Radish, Jicama, Tomato, Roasted Butternut Squash, Asparagus, Lemon Zest, Fingerling Potato, Avocado, Grilled Bermuda Onion, Shaved Carrot, Roasted Corn, Tangy Caper Dressing 18

Kale and Quinoa Salad
Dried Apricots, Roasted Pimento, Toasted Almonds, Apple Cider Vinaigrette 15

Grilled Baby Octopus
Orzo, Feta Cheese, Roasted Tomato, Pea Shoots, Kalamata Olives, Roasted Lemon Vinaigrette 19

Grilled Jumbo Asparagus
Crispy Speck, Poached Egg, Country Mustard Vinaigrette 16

Roasted Figs
Honey, Goat Cheese, Bresaola, Arugula 19

Smoked Salmon Salad
Potato Chive Galette, Baby Herb Salad, Pickled Red Onions, Horseradish Crème Fraiche 21

Roasted Garlic Shrimp
Spiced Garlic Butter, Grilled Country Bread 21

MAIN COURSES

Organic Scottish Salmon
Italian Farro, Braised Leeks, Beurre Blanc 29

Grilled Lobster Risotto
Creamy Rice, Jalapeño, Mango, Cilantro 44

Roasted Vegetables
Daily Grain, Vinaigrette 23

Chardonnay Braised Short Rib of Beef
Creamy Parmesan Polenta, Wild Mushrooms 34

Grilled Whole Fish
Boneless, Caramelized Belgian Endive & Artichokes, Rustic Vinaigrette 38

Pan Roasted Striped Bass
Saffron Mussel Broth, Linguiça Sausage, Grape Tomatoes, Anise, New Potatoes 36

Roasted Organic Chicken
Black Kale, Whipped Potatoes, Natural Pan Sauce 28

Caramelized Rack of Lamb
Roasted Carrots, Broccoli, Herb & Honey Glaze 46

Dry Aged NY Sirloin Steak
Creamed Spinach, Garlic Fingerling Potatoes, Au Poivre Sauce 54

Grilled Duroc Pork Chop
Stoneground Grits, Smoked Collard Greens, Mustard Balsamic 34

SIDES 10

Whipped Potatoes
Creamed Spinach
Sautéed Haricots Verts
Sautéed Wild Mushrooms

Garlic Fingerling Potatoes
Black Truffle Mac N' Cheese 15
Lobster Mac N' Cheese 19

BILL PEET
EXECUTIVE CHEF

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our fish dishes may contain small bones.