

## STARTERS

**Caviar Teaser** 12

Osetra caviar, creme fraîche, chive, absinthe mist **add Vesper Shot** 5

**Oysters on the half shell** 22

Half-dozen raw NW oysters, pomegranate mignonette, lemon

**Shrimp Cocktail** 15

Miso poached shrimp, Tavern cocktail sauce

**Smoked Sturgeon Tartine** 14

Apple, pickled fennel, toast points \*

**House Rolls** 7

Whipped butter

**Bone Marrow** 22

Salted and spun bone marrow, pickled onion, parsley, grilled sourdough

**Grilled Artichokes** 14

Spanish artichokes, black garlic aioli, blood orange oil

## SALADS

11

**Tavern Caesar**

Romaine, Tavern Caesar dressing, shaved parmesan, croutons

14

**Endive Salad**

Endive, candied walnuts, blue cheese, pomegranate seeds

11

**Mixed Greens**

Local greens, shaved carrot and fennel, craisins, sesame seeds, yuzu vinaigrette

**add protein to any salad** chicken 8 steak 19

## MAIN COURSE

**Tomahawk Steak** 175

36+ oz Ribeye steak, roasted tomato demi, flambéed carrots, fingerling potatoes, skillet mac 'n' cheese - sides for two 15

**Surf and Turf** 58

4oz bacon wrapped tenderloin, 6oz Lobster Thermidor, leeks, sun chokes

**Branzino** 42

Spatchcocked Branzino, almond pomegranate rice pilaf, frisée salad, chermoula, romesco

**Venison Burger** 30

White cheddar, apple chutney, stone ground aioli **add bacon** 3 **add truffle** 8

**Duck Confit** 32

Collard greens, parsnip puree, blood orange glaze

**Truffle Pasta** 28

Shaved truffles, wild mushroom cream sauce, toasted hazelnut

Valentine's Dinner