

Valentine's Day Menu

LaMarca Prosecco – Flute 18 / Bottle 46

True Romance – St. Germain Elderflower Liqueur, Cranberry, Champagne 18

Love Bite Martini – Titos Vodka, Amaretto, Blood Orange Liqueur, Champagne 18

APPETIZERS

Maine Lobster Bisque – Sweet Sherry, Paprika

Coconut Shrimp – Horseradish Marmalade & Dijon Sauces

Spicy Ahi Poke – Papaya, Serranoes, Avocado, Yuzu, Crispy Wontons

Butternut Squash Tortellacci – Sage Brown Butter, Parmesan, White Truffle Jus

Tavern Greens – 7 Greens, White Cheddar, Candied Pecans, Sun-dried Cranberries

Santa Fe Caesar – Avocado, Pico de Gallo, Toasted Pumpkinseeds, Green Chile Dressing

ENTREES

D's Famous Buttermilk Fried Chicken – Mashed Potatoes, Green Beans, Thyme Gravy

Grilled Filet Mignon – Mashed Potatoes, Asparagus, Bearnaise Sauce, Onion Fritters

Chicken Piccata – Pan Seared Cutlets, Mashed Potatoes, Green Beans, Lemon-Caper Butter

Chilean Sea Bass – Mashed Potatoes, Spinach, Capers, Castelvetrano Olives, Lemon Butter

BBQ Spiced Salmon – Creamed Corn, Baby Spinach, Paprika Infusion, Bacon Dust

Tequila Shrimp Pasta – Green Chile Pesto Cream, Parmesan, Toasted Pumpkinseeds

Steak 'Diane' – Filet Medallions, Mashed Potatoes, Asparagus, Cognac-Mushroom Sauce

Buddha Bowl – Red Basmati Rice, Baby Vegetables, Avocado, Goat Cheese

DESSERTS

Dark Chocolate Mousse Torte – Cointreau Cream

New York Style Cheesecake – Fresh Strawberry Sauce

Coconut Cake – Walnut Crust, ala Mode

\$75 per person

Excluding Tax & Gratuity

TAVERN
at the Mission

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