

Valentine's Day Menu

Mumm's Brut or Rose – Flute 17 / Bottle 46

French Kiss – Vodka, Chambord, Citrus, Mumm's Brut Champagne 18

Ooo La La Martini – Empress Gin, St. Germain, Yuzu, Egg White, Citrus, Blackberries 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 Tortellaccis – Sage Brown Butter, Parmesan, White Truffle Infusion

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

'French Onion' Filet Mignon – Onion Soup, Gruyere Glaze, French Fries, Heirloom Green Beans

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

Double Cut Kurobuta Pork Chop – Mashed Potatoes, Brussel Sprouts, Apples, Cranberry Honey Balsmic Jus

Australian Sea Bass – Roasted Acorn Squash, Sauteed Spinach, Pink Peppercorn, Lemon, Beurre Blanc

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

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

Steak 'Diane' – Mashed Potatoes, Asparagus, Mushroom & Cognac 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

Walnut-Carrot Cake – White Chocolate Cream Frosting

\$85 per person

Excluding Tax & Gratuity



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