

Mother's Day

May 14, 2017

APPETIZERS

ASPARAGUS, WATERMELON & BURRATA

broccoli pesto, lemon

SPRING PEA SOUP

country ham & corn fritters

EGG RAVIOLI

soft yolk, mushroom duxelles, spinach

ISLAND CREEK OYSTERS (6)

mignonette, cocktail sauce

TUNA POKE

avocado, cucumber, chillies & puffed quinoa

ANGRY LOBSTER DUMPLINGS

spicy tomato, lemon confit, basil

"CLOTHESLINE" CANDIED BACON & ZUCCHINI

maple, black pepper, housemade pickles

LITTLE GEM & BEET SALAD

pistachio, horseradish, yogurt dressing

CAESAR SALAD

smoked trout, caesar dressing, soft egg, croutons & cheese

ENTREES

CRISPY HAM SHANK

buttermilk pancakes, firecracker apple sauce, maple glaze

BASIL POACHED LOBSTER

mushrooms, pea puree

WHEATGRASS PASTA WITH 10 VEGETABLES

parmesan & black pepper

COLORADO LAMB CHOPS

wild mushroom barley & artichoke strudel

PRETZEL-CRUSTED CRAB CAKE BENEDICT

poached eggs, tomato, avocado, old bay hollandaise

ROASTED BRANZINO VERACRUZ

broccolini & tomato

GINGER & PEPPER-CRUSTED SALMON

cauliflower, beets & celery root puree

STEAK & EGGS FRITES

petite sirloin, eggs any style, french fries

GRILLED CHICKEN BREAST & ZUCCHINI CARPACCIO

citrus, leek-kumquat vinaigrette

SEA SCALLOP & ASPARAGUS RISOTTO

peas, bacon, basil oil

3 COURSE PRIX FIXE

appetizer, entree, dessert

58. Per Person

TAVERN 62
BY DAVID BURKE