



# TAVERN 62

BY DAVID BURKE



**"CLOTHESLINE" CANDIED BACON**  
maple, black pepper, half sour pickles - 22.

**3 Course Prix Fixe**  
appetizer, entree, dessert  
\$85 Per Person

## APPETIZER



**PRETZEL CRUSTED CRAB CAKE**  
old bay tomato jam, chipotle tartar sauce



**SMOKED SALMON & CORN WAFFLE**  
caviar dressing



**LITTLE GEM & BEET SALAD**  
pistachio, horseradish, yogurt dressing



**ANGRY LOBSTER SOUP**  
lobster dumplings, basil, chili oil



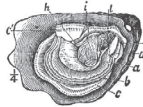
**OCTOPUS & CHORIZO KEBABS**  
olive, garlic, chili



**BUTTERNUT & MUSHROOM RAVIOLI**  
brussels sprouts, parmesan, pomegranate  
add fresh shaved black truffle - \$20. supplement



**TUNA TARTARE & SPICY MANGO**  
ponzu-yuzu vinaigrette

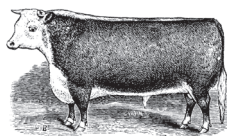


**CLASSIC OYSTER ON THE 1/2 SHELL**  
or with  
**CAVIAR & CITRUS MIGNONETTE**  
(\$12 supplement)



**CLASSIC CAESAR SALAD**  
soft egg, croutons & parmesan

## MAIN



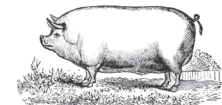
**CHRISTMAS SPICED BEEF**  
yorkshire pudding, seasonal spices



**GINGER & PEPPER-CRUSTED SALMON**  
petite cauliflower steak, beet & truffle vinaigrette



**BISON SHORT RIB**  
grilled prawns, jalapeño jack polenta



**PEKING PORK SHANK**  
lap chong fried rice & plum sauce



**ROASTED LOBSTER STEAK**  
celery root purée, black honey, lobster oil  
(\$7 supplement)



**ROASTED BRANZINO VERACRUZ**  
broccoli & tomato



**10oz FILET MIGNON**  
mushroom & butternut farroto  
(\$5 supplement)



**ADD FRESH SHAVED BLACK TRUFFLES  
TO ANY ENTREE - \$20.**



## FOR THE TABLE

a la carte or  
3 for 21.

**MAC & CHEESE**  
cheddar, jack, swiss  
8.

**GREEN BEANS**  
almonds  
8.

**BRUSSELS SPROUTS**  
carmelized onion, honey  
8.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
20% gratuity will be added for parties of 6 or more  
menu subject to change*

**DESSERT**



**DUO OF SORBETS & FRESH FRUIT**  
homemade sorbet, macerated fruit & berries



**CHOCOLATE WHISKEY PUDDING**  
candied orange, raspberry



**CARAMELIZED APPLE TART**  
cinnamon ice cream

**FOR TWO**



**BAKED ALASKA**  
vanilla & strawberry ice cream, breckenridge  
rum, blueberry, pound cake, meringue



**CHEESECAKE LOLLIPOP TREE**  
raspberry bubblegum whipped cream

desserts for two available for \$10 supplement  
individually



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