



TAVERN 62

BY DAVID BURKE



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

4 Course Prix Fixe
appetizer, entree, dessert
\$95 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



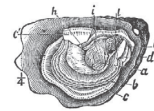
OCTOPUS & CHORIZO KEBABS
olive, garlic, chili



CLASSIC CAESAR SALAD
soft egg, croutons & parmesan



TUNA TARTARE & SPICY MANGO
ponzu-yuzu vinaigrette



EAST COAST OYSTER (6)
daily selection, mignonette, cocktail sauce

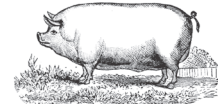
MAIN



BUTTERNUT & MUSHROOM RAVIOLI
brussels sprouts, parmesan, pomegranate



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



ROASTED BRANZINO VERACRUZ
broccoli & tomato



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



SLOW ROASTED NATURAL CHICKEN
butternut squash & parmesan risotto



ROASTED DUCK BREAST
duck & foie gras pie, sweet potato vanilla purée

SALTAGE BRICK BEEF™

FILET MIGNON
10oz, mushroom & butternut farroto

All of our steaks are aged using Chef David Burke's patented dry aging process using himalayan pink salt.

Patent No.: US 7,998,517 B2 - Aug. 16 2011

KANSAS CITY STEAK
16oz bone-in strip, dry aged 40 days



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



FOR THE TABLE

a la carte or
3 for 21.

CREAMY POLENTA
jalapeño, crazy corn
8.

MAC & CHEESE
cheddar, jack, swiss
8.

GREEN BEANS
almonds
8.

BRUSSELS SPROUTS
carmelized onion, honey
8.

FRIED RICE
sausage, pork shank, onion
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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