

— TAVERN DINNER —

BY MICHAEL MINA

SHELLFISH

PETITE (serves 1-2) 105
4 Oysters, 4 Poached Shrimp,
Half Maine Lobster, 1/4 Pound Red King Crab

GRANDE (serves 4-6) 175
8 Oysters, 8 Poached Shrimp,
Whole Maine Lobster, 1/4 Pound Red King Crab

A LA CARTE

PACIFIC OYSTERS 27/52
Half Dozen or Dozen
add Caviar & Crème Fraîche 25/50
WHOLE MAINE LOBSTER 72
WHITE SHRIMP 26
RED KING CRAB 37

MINA RESERVE CAVIAR
SERVED WITH TRADITIONAL GARNISH
Eggs Mimosa, Blini, Whipped Crème Fraîche

Kaluga Hybrid 80/ 1/2 oz

STARTERS & SALADS

HEIRLOOM TOMATO & PEACH 19
ricotta, sunflower seeds, saba

HAMACHI CRUDO 23
Salmoriglio, Black Olive, Bona Furtuna Olive Oil

YOUNG LEEK AND POTATO SOUP 19
Black Pepper Crème Fraiche, Chive Oil, Firebrand Roll

WOOD GRILLED OCTOPUS 21
Chickpea Conserva, Saffron Broth, Salsa Verde

COWGIRL CREAMERY MT TAM 22
Hearth Baked Cheese, Rhubarb Compote
Pickled Green Strawberries

WHOLE-ROASTED CAULIFLOWER 32
Tahina, Fresno Chili, Toasted Pistachio

CRAB & ENDIVE CAESAR 25
Caper Aioli, Parmesan, Garlic Breadcrumbs

LIBERTY FARM DUCK WINGS 19
Grand Marnier and Black Pepper Gastrique, Orange Zest

PIZZA & PASTA

SPINACH & ARTICHOKE PIZZA 25
Crispy Guanciale, Garlic Confit, Pecorino

FENNEL-LAMB SAUSAGE PIZZA 25
Spicy Broccolini, Fresh Mozzarella, Crushed Tomatoes

DUNGENESS CRAB PASTA 45
Tagliatelle, Arugula Pistou, Lemon, Chili

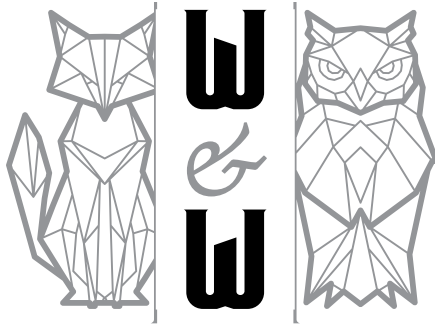
SPRING LAMB PASTA 37
Cavatelli, Baby Kale, Pine Nut, Chili Flake

MENU CURATED BY:

EXECUTIVE CHEF Danny Girolomo
SOUS CHEF Jake Westerlund

For your convenience, a suggested gratuity of 20 % is added to all parties of six or more.
you are not required to pay a gratuity and may make adjustments to this suggested amount.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.
Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.



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TASTING MENU

89 per guest
Wine Pairing 65

We Kindly Ask For Participation From The Entire Table

SNACKS

WARM NAPA VALLEY OLIVES
Orange Zest, Rosemary, Fresno Chilies

COLD PACIFIC OYSTERS
Champagne Mignonette
Add Caviar & Crème Fraîche + 16

SMALL PLATES

HEIRLOOM TOMATO & PEACH
ricotta, sunflower seeds, saba, basil

LIBERTY FARMS DUCK WINGS
Grand Marnier and Black Pepper Gastrique
Orange Zest

ENTREES

PEPPERCORN CRUSTED AHI
Crispy Potato Cake, Garlic Spinach, Black Trumpet Mushrooms

FLAT IRON
Served with Duck Fat Potatoes and Black Garlic Vinaigrette
Or Supplement 12oz NY Strip + 12 Per Guest
(For Entire Table)

DESSERT

THE WIT & WISDOM CANDY BAR
Milk Chocolate Caramel Cream, Fudge Brownie
Peanut Butter Ganache

LAND & SEA

ROASTED PETALUMA HALF CHICKEN 40
Warm Kale Salad, Crispy Potatoes, Charred Scallions

SEARED KING SALMON 38
Jalapeno Creamed Corn, Summer Succotash, Crispy Onions

PEPPERCORN CRUSTED AHI 46
Crispy Potato Cake, Garlic Spinach, Black Trumpet Mushrooms

HERITAGE PORK SCHNITZEL 35
Fried Egg, Asparagus, Caper Brown Butter

CHEF MINA'S LOBSTER POT PIE 120
Whole Maine Lobster, Truffled Brandy Cream, Petite Roots

WOOD FIRE STEAK FRITES

With Red Wine Butter & Fresh Horseradish
Served With Duck Fat Fries
& Black Garlic Vinaigrette

12oz NY STRIP 60

8OZ FILET MIGNON 70

32OZ HAY-SMOKED BONE IN RIBEYE
168

THE TAVERN STEAK-BURGER 26
Red Wine Bacon Jam,
Farmhouse Aged Cheddar, Dijonaise

MARKET SIDES

GRILLED DELTA ASPARAGUS 15
Hollandaise, Marcona Almonds, Lemon Zest

SPICY BROCCOLINI 13
Sofrito of Garlic & Red Chili

HONEY GLAZED CARROTS 15
Seasoned Yogurt, Golden Raisin Agrodolce
Espelette

DUCK FAT FRIED POTATOES 17
Thick Cut Kennebec, Pickled Ketchup
House-Made Ranch

We are committed to supporting the farms and purveyors of Sonoma County and Northern California.
You will find the following throughout our menu:

DELLA FATTORIA BAKERY
LIBERTY FARMS DUCKS
WINE FOREST MUSHROOMS
FIORELLOS ARTISAN GELATO

BELLWETHER FARMS
FROG HALLOW
MARSHALL FARMS HONEY
STRAUS FAMILY CREAMERY

TCHO CHOCOLATE
COWGIRL CREAMRY
FIREBRAND BAKERY
JOURNEYMAN MEATS