

Anniversary Celebration Prix Fixe Menu, Three Courses, \$46

*(Did you know, the owner Tom Costa purchased the Tavern in March of 1979, 46 years ago!)
This special prix fixe menu is available through April 5th.*

Appetizers, choice of:

Escargot with Pernod Butter

a Traditional French Delicacy, w/ Garlic, Parsley, & Pernod Butter, served w/ Baguette

Roguefort Grilled Pear Salad

*w/ Roguefort Bacon Crumble, Croutons, Poached Egg, Candied Walnuts, & Dried Cherries,
tossed in a Bacon Vinaigrette*

Mussels Mariniere

Sweet Chili & White Wine Reduction, w/ Garlic, Shallots, & Parsley, served w/ Baguette

Mixed Mushroom Velouté

*Mushroom Soup, vegan & dairy free, made with Coconut Milk, Mixed Mushrooms, & Herbs
Served w/ a Boursin Parmesan Crisp (not vegan - contains dairy)*

Entrees, choice of:

Lump Crab Stuffed Cod St Germaine

*Cod Stuffed w/ Marinated Lump Crab & Herbed Crumble over Saffron Risotto,
served w/ Grilled Haricot Vert & Noisette Potatoes*

Fresh Cut 10 oz NY Strip Steak au Poivre

Strip Steak w/ Peppercorn Sauce, w/ Fresh Cut Fries, and Green Beans

Mosaic Pork Tenderloin Roulade

*Pork Tenderloin, Stuffed w/ Broccoli Rabe, Gruyère, & Cabbage Potage, w/ Onion, Mini Potatoes,
and Cabbage Potage (Cabbage, Shallot, Garlic, Green Onion), w/ a Bacon Crumble*

Desserts, choice of:

Beignets

Tossed w/ Cinnamon – Brown Sugar, w/ Crème Anglaise and Apple Compote

Mini Crème Brulee

Vanilla Ice Cream

Rice Pudding

All desserts from our regular dessert menu are available for a \$5 upcharge.

*Please note, if anyone at the table orders the prix fixe menu,
everyone at the table must order an entrée.*