

### **3 Course Prix Fixe**

**\$24**

#### ***Appetizers***

##### ***Ahi Tuna Tartare***

Asian Marinade, Toasted Sesame, Mango, Cucumber

##### ***Stuffed Mushrooms***

Lump Crab Meat, Chardonnay Beurre Blanc

##### ***Eggplant Rollatini***

Four Cheeses, Plum Tomatoes, Mozzarella

##### ***Organic Mixed Green Salad***

Cherry Tomatoes, Goat Cheese, Vinaigrette

##### ***Fresh Mozzarella & Prosciutto***

Tomatoes, Roasted Peppers, Basil-Olive Oil

##### ***Garlic Shrimp***

Extra Virgin Olive Oil, Garlic, White Wine

#### ***Entrées***

##### ***Taverna Burger***

Aged Cheddar, Crispy Pancetta, Mushrooms-Onions, Fries

##### ***Garganelli Con Porcini***

Porcini Mushrooms, Peas, Prosciutto, Cream, Parmigiano Reggiano, White Truffle Oil

##### ***Blackened Swordfish over Caesar Salad***

Thinly Sliced, Parmigiano Reggiano, Gratinéed Garlic Crostini

##### ***Organic Scottish Salmon***

Lobster Gnoccho, Roasted Mushrooms, Cippollini Onions, Yellow Pepper Coulis, Crisp Basil

##### ***Red Snapper***

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

##### ***Stuffed Chicken***

Roasted Garlic Breadcrumbs, Fresh Herbs, Escarole, Madeira Glace

##### ***Braised Boneless Short Ribs***

Bourbon Sweet Potatoes, Long Beans, Oyster Mushroom-Barolo Demi Glace

##### ***Grilled Pork Chop***

Potatoes, Onions, Sweet or Hot Cherry Peppers

#### ***Desserts***

##### ***Crème Brulee***

***Warm Chocolate Ganache Torte***

***Mascarpone Cheese Cake***

***please no substitutions***