

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 12th.*

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*

Maryland Style Crab Cakes

Mini Lump Crab Cakes w/ House Tartar Sauce over Baby Arugula

Potato Leek Soup

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*

Pan Seared Fresh Cut 10 oz NY Strip Steak

w/ Mousse of Foie Gras Compound Butter, w/ Braised Confit Fondant Potatoes & Haricot Vert

Mussels Marinier Frites

*Sweet Chili & White Wine Reduction, w/ Garlic, Shallots, & Parsley,
served w/ Fresh Cut French Fries*

Pan Seared Sea Scallops

Classic Coquilles St. Jacques, w/ Mashed Potatoes & Haricot Vert

Desserts, choice of:

Beignets

w/ Powdered Sugar

Crème Brulee

All-Natural Vanilla Ice Cream

Stacked NY Style Cheesecake

w/ Gran Marnier Crème Anglaise, & Strawberry & Basil Compote

All other desserts from the 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.*