

SMYTH

T A V E R N

SUMMER RESTAURANT WEEK DINNER

60

WINE PAIRING OPTIONAL FOR EACH COURSE 15

CHOICE OF APPETIZER

SPINACH ARTICHOKE DIP

Mozzarella And Gruyere Cheese, Cream, Crostinis

HEIRLOOM TOMATO SALAD

Heirloom Tomatoes, Watercress, Maytag Blue Cheese,
Champagne Vinaigrette

SALMON TIRADITO

Serrano Chili, Miso -Yuzu Vinaigrette, Sesame Oil

CHOICE OF ENTRÉE

LOBSTER MAFALDINE PASTA

Maine Lobster, Uni Butter, Chili Flakes

ROASTED GARLIC CHICKEN

Pommes Puree, Broccoli Rabe, Calabrian Chili Salsa Verde

BRANZINO ST. TROPEZ

Sauteed Spinach, Whipped Potatoes, Lemon-Caper Sauce

FILET MIGNON AU POIVRE

Truffle Fries
(\$15 Supplemental Fee)

CHOICE OF DESSERT

Key Lime Pie

Chocolate Cake
Chocolate Sauce, Whipped Cream

RRestaurant Week Wine Specials

By The Glass

Whites

Domaine Jean-Michel Gerin La Champine Viognier, Rhone. 2022.
\$15.

Herman J. Wiemer Dry Riesling, Seneca Lake NY. 2022
\$15

Reds

RouteStock Pinot Noir, Sonoma Coast 2022
\$15

M. Chapoutier, Cotes du Rhone Belleruche 2022
\$15

By The Bottle

Whites

Chateau Fourcas Dupre', Bordeaux. 2022.
\$75.

Porter Creek, Chardonnay, Russian River CA. 2020
\$75.

Rose

Whispering Angel, Provence 2022
\$75.

Reds

Domaine Du Cayronm, Gigondas 2021.
\$75.

Stag's Leap, Merlot, Napa Valley 2021.
\$75.

Robert Biale, "Party Line", Zinfandel, North Coast, 2022
\$75.



RESTAURANT WEEK LUNCH

30

WINE PAIRING OPTIONAL FOR EACH COURSE 15

CHOICE OF APPETIZER

DEVEILED EGG

Topped with Shallots & Dill

TAVERN SALAD

Crisp Greens, Heirloom Cherry Tomatoes, Herbs,
Almonds, Champagne Vinaigrette

SEASONAL SOUP

CHOICE OF ENTRÉE

CRISPY CHICKEN SANDWICH

Napa Cabbage Slaw, Dill Pickles, Spicy Mayo, Smyth Fries

CAMPANELLE ALLA VODKA

Burrata, Basil, Parmesan

BASH BURGER

Bacon Jam, American Cheese, Dill Pickles, Smyth Sauce,
Onion Rings, Smyth Fries

CHOICE OF DESSERT

NEW YORK CHEESECAKE

Berry Sauce

KEY LIME PIE

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