

TAVERN ON SOUTH

DEVOUR DOWNTOWN MENU WINTER 2018

SPECIALLY PRICED STARTERS

- Maple Leaf Farms Duck Wings** – choice of garlic buffalo or shagbark hickory teriyaki or bourbon & orange REG.-\$10/DEVOUR-\$8
Chilled Shrimp Martini - duo of horseradish-pesto and cocktail sauces REG.-\$13/DEVOUR-\$10
Fresh Baked Soft Pretzels – two turano pretzels / plum tomato marinara / roasted poblano queso fresco REG.-\$8/DEVOUR-\$6.5

SOUPS & SALADS

- Tavern** – field greens / candied asparagus / sweet and spicy walnuts / cucumber / dried cherries
capriole farms goat cheese / granny smith apple vinaigrette
Caesar – crisp romaine / garlic herb crostini / shave parmesan / roasted garlic dressing
Mushroom Cappuccino Soup – mushroom medley / cream / coffee liqueur / sweet cream

ENTREES

- Filet Mignon** – 8 oz. / black & white truffle sauce / capriole farms goat cheese potato gratin / grilled asparagus
Shrimp & Crab Cavatelli – fresh bettini pasta / gorgonzola cream / portobello / asparagus / shaved parmesan
Mahi Mahi – blue crab & sweet corn salsa / tangerine buerre blanc / green beans / sweet potato puree
Grilled Pork Chop – 12 oz. bone-in / candied apple jam / broccolini / lyonnaise potatoes

DESSERTS

- White Chocolate & Vanilla Bean Bread Pudding** – bourbon cream anglaise
Cheesecake – macerated berries / berry coulis
Flourless Chocolate Torte – duo of chocolate & raspberry sauces / chantilly cream

\$30 per person for three courses

STARTERS ARE NOT INCLUDED BUT MAY BE ORDERED SEPARATELY AS AN ACCOMPANIMENT TO DEVOUR MEALS.

PRICES DO NOT INCLUDE BEVERAGES, TAX OR GRATUITY

NO SUBSTITUTIONS ON THE DEVOUR DOWNTOWN MENU PLEASE

FEATURED COCKTAILS

- Sparkling Pom Martini** – deep eddy vodka / royal montaine orange liqueur / pom juice / fresh lime juice / sparkling wine
Spiced Pear Nail – west fork “the colonel” bourbon / st. george spiced pear liqueur / drambuie / fresh lemon juice
Barrel Aged Black Berry Daiquiri – zaya rum / luxardo maraschino liqueur / blackberry syrup / fresh lime juice

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SPECIALLY PRICED WINES & BEER

- Allan Scott Sauvignon Blanc** Glass Reg. 9.5/8.5 Bottle Reg. 36/32
Fortant Chardonnay Glass Reg. 9.5/8.5 Bottle Reg. 36/32
Buena Vista Cabernet Sauvignon Glass Reg. 11/10 Bottle Reg. 42/38
Bouche Aine & Fils Pinot Noir Glass Reg. 9.5/8.5 Bottle Reg. 36/32

Stella Artois Reg. 5.5/4 **Stella Cidre** Reg. 6/5