

The Esquire

TAVERN

Restaurant Week 2015 \$35 prix fixe menu

AUGUST 15-21, 2015

FIRST COURSE

choice of:

KALE SALAD

*local sprout kale,
golden raisin
chutney, mint,
peanut vinaigrette*

Or

SALMON RILLETTE

*smoked salmon, bitter
green salad, bread
box baguette*

Or

STEAK TARTARE

*wagyu ribeye,
cornichon, caper,
shallot, mustard,
bread box baguette*

SECOND COURSE

choice of:

LOADED SWEET POTATO

*date cream cheese,
salted walnut,
scallion*

Or

**HONEY-BUTTERED
FRIED CHICKEN**

*compressed watermelon,
mint, & maytag bleu
cheese salad*

Or

FISH TACOS

*beer battered smelt,
crème fraîche, chili
oil, shredded cabbage*

THIRD COURSE

choice of:

ICE CREAM SANDWICH

*corn cookie,
strawberry-champagne
ice cream*

Or

CHOCOLATE MOUSSE

*candied orange
peel, berries*

COCKTAILS \$10

DON PANCHO'S DILEMMA

*panamanian rum,
ol' man worrell's guaranteed
cure-all elixir of life
SERVED TIKI*

MENTA COLADA

*branca-menta, jamaican rum,
coconut, pineapple
SERVED TIKI*