

## 3 Course Prix Fixe

\$26

### *Appetizers*

#### **Stuffed Mushrooms**

Jumbo-Lump Crabmeat, Chardonnay Beurre Blanc

#### **Eggplant Rollatini**

Four Cheeses, Plum Tomato Sauce, Fresh Mozzarella

#### **Garlic Shrimp**

Gulf Shrimp, Roasted Garlic, Fresh Herbs, Extra Virgin Olive Oil, White Wine.

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

Cherry Tomatoes, Goat Cheese, Balsamic Vinaigrette

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

Tomatoes, Roasted Peppers, Basil-Olive Oil

#### **Ahi Tuna Tartare**

Asian Marinade, Toasted Sesame, Mango, Cucumber

### *Entrées*

#### **Garganelli Con Porcini**

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

#### **Organic Scottish Salmon**

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

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

Hearts of Romaine, Parmesan Cheese, Garlic Croutons

#### **Red Snapper**

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

#### **Taverna Burger**

Freshly Ground Beef Brisket & Short Rib Blend. Aged Cheddar, Crispy Pancetta, Mushroom-Onions, Hand Cut Fries

#### **Chicken Milanese**

Lightly Breaded and Topped with Arugula, Tomato and Bermuda Onion Salad

#### **Pork Chop**

Potatoes, Onions, Sweet & Hot Cherry Peppers

#### **Boneless Short Ribs**

Bourbon Sweet Potatos, Chinese Longbeans, King Oyster Mushrooms, Barolo Demi-Glace

### *Desserts*

#### **Crème Brulee**

#### **Mascarpone Cheesecake**

#### **Chocolate Ganache Torte**

*please no substitutions*