

1883 TAVERN

Restaurant Week



\$40 / pp

First course choice of one

Carrot Ginger Soup GF V

Coconut Curry Mussels grilled flatbread

Little Gems pickled red onion, dried cherry, hazelnut, nooch dressing V

Second course choice of one

Grilled Cauliflower Steak lemon tahini, stewed navy beans, herb gremalota, crispy chick peas and sesame seed GF V

Honey Dijon Glazed Steelhead Trout radicchio, arugula, fennel salad, walnuts, fennel pollen GF

Roasted Airline Chicken prosciutto and mushroom risotto

Third course choice of one

Chocolate Tart whipped cream, raspberries

Meyer Lemon Panna Cotta luxardo cherries GF