

# Tavern

6330'

## DINNER MENU

### *Starters*

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#### **LOBSTER RISOTTO**

Chanterelle mushrooms, thyme brown butter

#### **DIVER SCALLOPS**

Crispy onion, cauliflower puree, fried caper, chervil

#### **VEAL CHEEK**

Sweet potato ravioli, Humboldt fog brulee, hen of the woods mushrooms, cherry glaze

#### **PORK BELLY**

Winter bean stew, truffle potato, fried sage, pearl onion confit

#### **SPICY CAULIFLOWER BITES**

Trio of dipping sauces

#### **BAKED BRIE**

Poached pear, toasted chestnuts, crostini, champagne grapes, pea tendrils, huckleberry marmalade

### *Salads*

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#### **CHILLED BEETS**

Shallots, arugula, grapefruit, oranges and goat cheese mousse served with stone mustard vinaigrette

#### **ICEBERG WEDGE**

Smoked Applewood bacon, cherry tomatoes, and balsamic red onions, Point Reyes bluecheese dressing and crumbles

#### **BUTTER LEAF**

Chives, quince, honey, dried cranberries, apples and graham crackers served with green goddess dressing

#### **DINO KALE CAESAR**

Shaved parmesan, lemon, walnuts, classic caesar dressing



NORTHSTAR  
CALIFORNIA



## *Soups*

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### **BUTTERNUT SQUASH BISQUE**

Maple brown butter, almonds and chives | 8 cup / 12 bowl

## *Entrées*

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### **CHILEAN SEA BASS**

Prosciutto, sweet pea puree, sun choke, confit cherry tomato

### **TOM KHA**

Black Tiger Prawns, Lemongrass coconut broth, tofu, baby bok choy, spaghetti squash  
Sub- Portobello Mushroom

### **PETALUMA FARMS SMOKED HEN**

Oven steak fries, collard greens, brown ale glaze

### **PACIFIC RED SNAPPER**

Braised broccoli rabe, serrano ham chip, whole grain béarnaise

### **BUDDHA BOWL**

Black bean salsa, curry quinoa, avocado, tomato, radish, sweet peppers, artisan greens  
Add chicken 6

### **TAVERN BURGER**

1/2 lb Wagyu beef, pastrami, Swiss, artisan greens, tomato, onion, horseradish cream sauce on challah bun  
Served with fries

## *Bentley Ranch*

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### **BEEF TENDERLOIN**

Ancho-espresso rub, asparagus salad, charred tomatillo, au gratin potato

### **NEW YORK STRIP**

Winter truffle mac, broccoli rabe, fresh horseradish, Alderwood garlic salt

Tavern 6330' embraces a sustainable approach to local agriculture and dining. We focus on seasonality & quality to provide a unique farm-to-table experience.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
20% gratuity for all parties of 6 or more



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