

# Tavern 6330'

Local Inspired Fare  
Custom Crafted Cocktails

*Tavern 6330' embraces sustainable approach to local agriculture and dining. We focus on seasonality and quality to provide a unique farm to table experience.*

## FIRST COURSE

### Grilled Octopus and Scallops

Saffron mayo, pickled vegetables, radish sprouts, chimichurri and bacon vinaigrette 21

### Foie Gras & Smoked Duck Breast

Sourdough french toast, huckleberry, pistachio, candied prosciutto, mango sorbet 24

### Veal Cheek

Sweet potato gnocchi, pea tendrils, black truffle cream 21

### Mussels & Clams

True vine ripe tomatoes, pancetta, garlic, fine herbs and a white wine butter sauce 19

### Beef Carpaccio

Cumin poached artichoke, deviled quail egg, micro citrus salad 17

### Bruschetta

Local heirloom tomatoes, pistachio, burrata cheese, meyer lemon zest 12

### Heirloom Tomato Gazpacho

Arbequina olive oil, ice wine press lemon cucumber, macadamia nut Cup 8 Bowl 11

### Sweet Corn and Crab Chowder

Chive oil and jalapeño corn muffin Cup 8 Bowl 11

## SECOND COURSE

### Lobster Watermelon Napoleon

Habanero agave syrup, fried kataifi, squid ink, chervil 19

### Heirloom Tomatoes

Burrata cheese, trio of Basil, aged Balsamic gelee, Banyuls vinaigrette 16

### Chilled Beets

Shallots, arugula, citrus and goat cheese mousse served with stone mustard vinaigrette 13

## ENTRÉES

### John Dory

6 oz. New Zealand John Dory, artichoke, fava bean, popcorn shoots, cockle broth 32

### Venison Wellington

6 oz. Durham Ranch Venison Filet, garlic potato puree, baby carrots, forest mushroom duxelle, peppercorn demi 36

### Sea Bass

Forbidden black rice, baby bok choy, caper berry-tomato vinaigrette 32

### Filet Mignon

7 oz. Durham Ranch Filet, potato rosti, asparagus, truffle compound butter, fine herb pan jus 41

### Quinoa Cakes

Stacked with roasted seasonal vegetables, carrot sauce 24

### Pappardelle

Local heirloom tomato, pecorino, watercress, in a white wine garlic cream 23

### Pork Tenderloin

Sunchoke, heircot vert, Chantrelle white wine sauce 29

### Eye of the Rib

8 oz. Local Bently Ranch barrel cut ribeye, cipollini onion, rainbow chard, garlic potato puree, red wine Bordelaise 38

### Tavern 6330' Burger

1/2 lb. grass-fed Local Bently Ranch beef, pastrami, horseradish crème, Swiss cheese, artisan greens, tomato and onions on a challah bun, parmesan fries 21

*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.**