ORANGE COUNTY

RESTAURANT WEEK

MARCH 8-14

LUNCH

STARTER

Choice of:

Coconut Crusted Shrimp
Spicy Horseradish & Marmalade Sauce

Heirloom Tomato Croustades
Herbed Whipped Burrata, Sweet Basil, Balsamic Drizzle

French 75's Onion Soup
Glazed with Gruyere Cheese

ENTRÉE

Choice of:

Tavern Cheeseburger
8 oz Prime, Mishima Wagyu Beef, Cheddar, LTO, 1000 Isle

Prime Rib Dip
Shaved Prime Rib, Gruyere, Crispy Onions, Au Jus, Creamed Horseradish

Buddha Bowl
Spiced Basmati Rice, Seasonal Vegetables, Avocado, Sonoma Goat Cheese

$25 per person – Excludes tax & gratuity

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DINNER

Featured Cocktails - $12

Pretty in Pink Ketel One, St-Germain, Lemon, Strawberry Puree
Fashioned Maker's Mark Bourbon, Giffard Vanielle de Madagascar, Single Cube
Tavern Margarita Hornitos Blanco, Triple Sec, Lime

STARTER

Choice of:

Coconut Crusted Shrimp Spicy Horseradish & Marmalade Sauce

Santa Fe Caesar Salad Roasted Poblano Chile Dressing,
Chile Roasted Corn, Avocado, Toasted Pumpkinseeds, Pico de Gallo

French 75's Onion Soup *Glazed with Gruyere Cheese*

ENTRÉE

Choice of:

D's Signature Buttermilk Fried Chicken Mashed Red Bliss Potatoes,
Green Beans, Thyme Gravy *(Order it Nashville Hot spicy style!!!)*

Short Rib Stroganoff Braised Short Ribs, Mushrooms,
Pearl Onions, Mustard Sauce, Pappardelle Pasta

Grilled BBQ Spiced Lochlander Salmon Creamed Corn, Asparagus, Bacon Dust

DESSERT

Choice of:

Dark Chocolate Pot de Crème Cointreau Cream, Cocoa Nibs
New York style Cheesecake Fresh Strawberry Sauce, Shaved White Chocolate

$40 per person – Does not include tax & gratuity

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BRUNCH

STARTER

Choice of:

Coconut Crusted Shrimp Spicy Horseradish & Marmalade Sauce

Heirloom Tomato Croustades Herbed Whipped Burrata, Sweet Basil, Balsamic Drizzle

French 75's Onion Soup Glazed with Gruyere Cheese

ENTRÉE

Choice of:

Buttermilk Fried Chicken & Waffles Pecan wood Smoked Bacon, Thyme Gravy, Vermont Maple Syrup *(Order it Nashville Hot style!!!)*

Prime Rib Benedict Shaved Prime Rib, Onion Fritters, Bearnaise Sauce

Christmas Burrito Eggs, Tots, Cheddar, Black Beans, Sausage, Guacamole, Red & Green Chile Sauces

SUPPLEMENTAL BEVERAGES $8

Tavern Mary Tito's Gluten Free Vodka, Sweet & Smokey House Made Mary Mix, Jack Cheese, Pepperoncini & Pepperoni

Aperol Spritz Champagne, Aperol, San Pellegrino Aranciata Roses Blood Orange Soda

Mimosas Traditional – Blood Orange - Pomegranate
$10 extra for bottomless Mimosas

$25 per person – Excludes tax & gratuity