

# CHELSEA TAVERN

2018 City Restaurant Week 2-Course Pre Fixe LUNCH

Menu  
1st Course (please select one)

**Asparagus Bisque** 8.5  
truffle oil, smoked paprika

**Mango Crab Wonton Crisps** 9  
served on wonton chips with citrus aioli and red caviar

**Crispy Buffalo Cauliflower** 9  
celery, blue cheese sauce

Main Course (please select one)

**Mediterranean Lamb Burger** 15  
feta tzatziki spread, cucumber, baby arugula, red onion,  
fresh-baked brioche bun, trio fries

**Asian Mahi Mahi Tacos** 14  
three blue corn tortillas, grilled mahi mahi,  
daikon-carrot slaw, soy-ginger vinaigrette, crushed cashews

**Fontina Pear Pizza** 13  
red wine poached pears, fontina cheese, caramelized onions,  
baby arugula, honey balsamic drizzle

Sweet Course (add one for \$5)

**Key Lime Torte** 7  
graham cracker crust, raspberries, whipped cream

**Orange Vanilla Crème Brulée** 8  
creamy vanilla custard laced with orange zest and a crispy sugar top

**S'mores Bread Pudding** 8  
chocolate ganache, charred marshmallows, graham cracker bread pudding

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**\$15.00 per person, beverage & gratuity excluded.**

**All items available ala carte as priced.**

20% gratuity added to parties of 6 or more

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# CHELSEA TAVERN

## 2018 City Restaurant Week 3-Course Pre Fixe DINNER Menu

1st Course (please select one)

**Asparagus Bisque** 8.5  
truffle oil, smoked paprika

**Mango Crab Wonton Crisps** 9  
served on wonton chips with citrus aioli and red caviar

**Crispy Buffalo Cauliflower** 9

Main Course (please select one)

**Cedar Smoked Beef Ribs** 25  
sweet corn pudding, pork belly braised kale, honey molasses bbq sauce

**Grilled Mahi Mahi** 23  
parmesan lemon arugula salad, grilled asparagus,  
rosemary vinaigrette, roasted red pepper coulis

**Confit Leg of Duck** 24  
caramelized shallot barley risotto,  
herb roasted cauliflower, balsamic-red wine reduction

Sweet Course (please select one)

**Key Lime Torte** 7  
graham cracker crust, raspberries, whipped cream

**Orange Vanilla Crème Brûlée** 8  
creamy vanilla custard laced with orange zest and a crispy sugar top

**S'mores Bread Pudding** 8  
chocolate ganache, charred marshmallows, graham cracker bread pudding

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**\$35.00 per person, beverage & gratuity excluded.**  
**All items available ala carte as priced.**  
20% gratuity added to parties of 6 or more

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