

Tavern

6330'

DINNER MENU

Starters

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 tendril, huckleberry marmalade

Salads

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

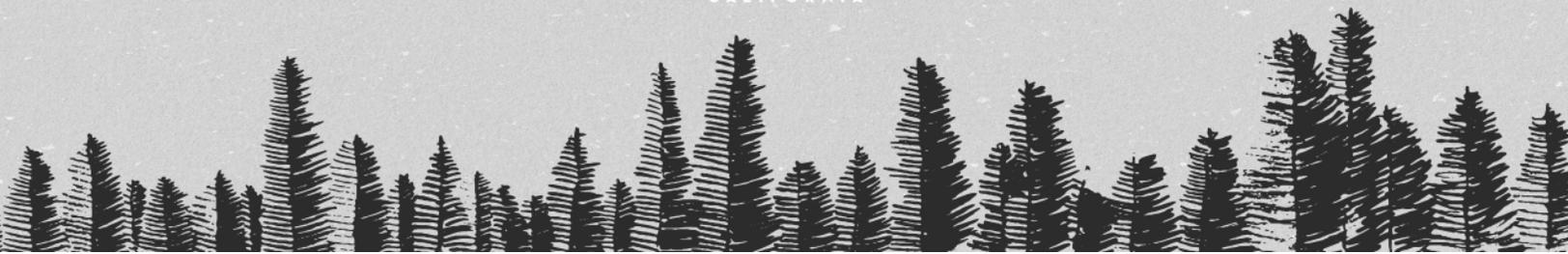
Chives, quince, honey, dried cranberries, apples and graham crackers served with green goddess dressing

DINO KALE CAESAR

Shaved parmesan, lemon, walnuts, classic caesar dressing



NORTHSTAR
CALIFORNIA



Soups

BUTTERNUT SQUASH BISQUE

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

Entrées

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

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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