

COMMENCEMENT CELEBRATION

AT THE TAILOR AND THE COOK

SATURDAY MAY 24TH & SUNDAY MAY 25TH

RESERVATIONS BEGIN AT 3:00PM, LAST SEATING AT 10:30PM

THREE COURSE PRIX FIXE MENU

\$79.00 PER PERSON

AMUSE BOUCHE

COURSE ONE

CHOOSE ONE OF THE FOLLOWING:

BEETS & BERRIES

maple vinaigrette, toasted walnut

MUSHROOM TOAST

sourdough, local mushrooms, sherry, poached egg

LOADED POTATO SOUP

creme fraiche, crispy guanciale, scallion

COURSE TWO

CHOOSE ONE OF THE FOLLOWING:

YOGURT ROASTED CHICKEN

spring peas & radishes, roasted potatoes

PAN SEARED STEELHEAD TROUT

crispy rice pilaf, baby kale, lemon & dill hollandaise

RAMP & MUSHROOM RISOTTO

jones family farm chevre, ramp oil

PAN SEARED STRIP STEAK

whipped garlic potatoes, spring vegetable fricassee, horseradish cream, chimichurri

SUPPLEMENTS TO ANY DISH

lobster tail thermidor **25** - blue crab cake **22** - pan seared scallops **19** - sauteed shrimp **14**

COURSE THREE

CHOOSE ONE OF THE FOLLOWING:

CHEESECAKE

walnut crust, macerated strawberries, poached rhubarb

FLOURLESS CHOCOLATE TORTE

whipped & toasted marshmallow, graham cracker crumbs

HOUSE MADE SORBET

HOUSE MADE GELATO

MIGNARDISES

**Tailor &
the Cook**

ON MAIN