



HARTLEYS

— t a v e r n —

\$60 DINNER

FIRST

Pork Cheek | Waupoos Estates maple brined, smoked, and braised pork cheek, brown butter waffle, fennel slaw, house made hot sauce

Rabbit Tostadas | Shades of Gray rabbit, mole sauce, pickled red onions, cilantro cream, feta, corn tortillas

Tavern Salad | Rorafresh greens, Waupoos Estates maple candied pecans, granny smith apple, Tavern vinaigrette

SECOND

Braised Lamb Tagliatelle | Ivy Dell Farm lamb, tomato and red wine braise, Rorafresh beet greens, Parmigiano Reggiano

Squash Risotto | Hagermans Farm squash, fried mozzarella, balsamic roasted mushrooms, arugula

Grilled Striploin | Laundry Farms chillies in adobo, Honey Wagon Farms fingerling potatoes, Laundry Farm corn salsa, Rorafresh creamed spinach, beef jus

DESSERT

Maple Rum Baba | Waupoos Estates maple syrup, chantilly, drunken blueberries

Janine's Carrot Cake | Rorafresh carrots, cream cheese frosting

Asian Pear Creme Brulee | Kendelson Farm Asian pear, vanilla, cardamon

 COUNTYLICIOUS

APRIL 4 - APRIL 28 2024