



the **greenhouse**
tavern

A Celebration of The World's Greatest Aphrodisiacs
Omnivore Menu

\$65 per person

\$35 per person beverage pairings

Tax and Gratuity will be added automatically

1ST COURSE

Grilled Ox & Garlic Heart Puttanesca

*w/ charred piquillo, super aged parmesan, scarlet scallions,
window potato & thaxton's organic garlic vinegar*

Kir Royale

2ND COURSE

Virginica Oyster's & Sustainable "red tuna"

w/ beet horsey Vodka, basil, blood orange cured Hamachi & Avocado

Petit Chablis

3RD COURSE

Raw Asparagus & Almond Salad

w/ edible flowers, little gems, shallot soubaise & provencal rose' vinegar

Provencal Rose

4TH COURSE

Lobster Truffle Artichoke's Enpapier

w/ new potato, black truffle, cultured butter & cardoon

Dirty Red Burgandy

5TH COURSE

Intermezzo

Brown Butter Banana Rum Punch Romain

6TH COURSE

Butter Roasted Cod

w/ cavier, salsify, parsley root, cavatelli & hearts of palm

Chablis

-or-

Blend Of 100 day & 70 Day Dry Aged Beef Rib Chopped Steak

w/ brioche, fingerling potato chips, béarnaise & bordelaise

Culty California Syrah

7TH COURSE Dessert

Chocolate, Cherries and Red Velvet

w/ chocolate basket, super fudge & lambic granita

warm barrel aged vin cotto

THANKYOU

Honey & Almond Koulourakia Cookie