

TAP & BARREL

NEW YEAR'S EVE MENU

3 COURSES & BUBBLES
STARTING AT \$50 / PERSON

FIRST COURSE

your choice of

BEET CARPACCIO (V)

roasted red beet, burrata cheese,
lemon thyme dressing, spiced walnut, arugula,
pickled shallot

SHORT RIB CROQUETTE

braised short rib, truffle aioli, pickled shallots

WINTER CEVICHE

ocean wise ahi tuna, yuzu horseradish vinaigrette,
shishito pepper, crispy beet, wontons

SECOND COURSE

your choice of

OVEN ROASTED CAULIFLOWER STEAK (V)

beet hummus, cranberry caper chimichurri,
za'atar candied walnuts, mint, crispy chickpeas

BLACKENED CHILI HERB CHICKEN

roasted skin-on chicken breast, garlic mashed potato,
crispy carrots and brussels sprouts, garlic butter

CRISPY PORK BELLY

maple bourbon glaze, apple fennel slaw, celeriac puree,
fried shishito pepper

OVEN ROASTED SALMON (+ \$6)

herb caper butter, confit tomatoes and olives,
arugula salad, arancini

BASEBALL SIRLOIN (+ \$8)

8oz certified angus beef® sirloin, port wine jus,
garlic mashed potato, charred broccolini, horseradish

THIRD COURSE

your choice of

BAILEY'S CRÈME BRÛLÉE (V)

chocolate shavings

SALTED CARAMEL APPLE TART (V)

roasted apples, umaluma dairy-free vanilla gelato,
walnut streusel

SPANISH COFFEE (V)

kahlua, d'eaubonne brandy, coffee
whipped cream (1oz)

THIS MENU WAS CREATED BY OUR HEAD CHEFS
AT EACH TAP & BARREL LOCATION