

The Hayes Restaurant Week

First Course:

Caesar Salad, Shaved Parmesan, Brioche Croutons

Butternut Squash Bisque, Candied Walnuts, Vincotto

Tavern Salad w Beets, Apples, Baby Kale, Blue Cheese

French Onion Soup, Caramelized Onions, Sherry, Gruyere

Second Course:

Roasted Salmon, Miso-Roasted Savoy Cabbage and White Beans, Rosemary Nage

Chicken and Root Vegetable 'Pot Pie'

Braised Organic Chicken with Carrots, Parsnips, and Butternut Squash with a Puff Pastry Shell

Gnocchi Bolognese

Homemade Potato Gnocchi, Sofrito, Whipped Ricotta

Guinness Beef Stew

Black Angus Beef Stew with Guinness Stout, Mashed Potatoes

Third Course:

Crème Brûlée

Olive Oil Cake, Blueberry Compote, Whipped Cream, Lime Zest

Fudge Brownie, Vanilla Ice Cream

Cocktail:

The 46 Manhattan (not included in RW price)

Makers Mark 46, Rittenhouse Rye, Dolin Vermouth, Amarena Cherry