

**TAVERN
&
GROCERY**

U V A

G R A D U A T I O N

STARTER

Baby Gem Salad
mint panko

Spring Gazpacho
tomatoes, cucumber, crème fraîche

Salmon Tartare
cucumbers & avocado, wonton chips

Poached Asparagus
tarragon vinaigrette, crumbled egg, parmesan

~ Sides: Brussels \$13 Fries \$12 ~

ENTRÉE

Pan-Seared Salmon
puy lentils, stone-ground mustard vinaigrette
(gf, df)

Seared Chicken Breast
spring vegetables, harissa
(gf, df)

Sweet Pea Risotto
parmesan & micro greens

Braised Australian Lamb Shank
cannellini beans, spinach, red wine sauce

Roasted Cauliflower
shitake, castelvetrano olives, nira
(vegan)

DESSERT
Chocolate Mousse (gf)

Fresh Fruit Tart

Lemon-Almond Olive Oil Cake w/ Berries
(gf, df)

~ \$89 per person ~

Congratulations Graduates!

