



# TAP ROOM

Grab a tap and pour your own  
family style menu / 20 guest capacity / 10 liters of 3 different craft beers

## ARRIVE:

**Charcuterie & Cheese Board** ale bread, pickled vegetables

**Black Bean Hummus** pico de gallo, plantain chips

**Spicy Tuna Tartare** avocado mousse, yuzu ponzu, crostini

## 1ST COURSE:

**Local Burrata** sauce arrabiata, roasted eggplant, garlic ciabatta

**Gulf Shrimp Tempura** shallot soy vinaigrette, spicy mayo

**Beet, Arugula & Goat Cheese Salad\*** pear, almonds, sherry vin.

## 2ND COURSE:

**Organic Quinoa & Sweet Potato Hash\*** smoked wild mushrooms, romesco, toasted coconut

**Grilled Bell & Evans Chicken** farro risotto, butternut squash, cranberry vin.

**Harlan Burger** cheddar ale sauce, bacon onion jam

**Seared Sea Scallops** cauliflower mousse, wild mushrooms, port ginger reduction

## 3RD COURSE:

**Flourless Chocolate Cake** salted caramel ganache, cocoa nib tuille

**Honey Crisp Apple Crumble\*** maple pecan ice cream

\*These dishes contain nuts and/or seeds.