



Gadsby's Tavern Restaurant

Winter Restaurant Week Dinner Menu

Served Wednesday-Sunday from 5:30 – January 21-30, 2022

Appetizer

(choice of)

Baked Brie en Croute

puff pastry stuffed with brie and cardamom-spiced apples
and finished with raspberry coulis

Smithfield Ham Biscuits

with mascarpone cheese and fresh raspberry puree

Entrée

(choice of)

*Prime Rib

a hearty cut of slow roasted beef served with Yorkshire pudding,
horseradish sauce, mashed red potatoes and sautéed vegetables

Thyme Roasted Half Chicken

topped with a wild mushroom and madeira gravy,
served with mashed red potatoes and sautéed vegetables

*Grilled Salmon

finished with our balsamic glaze,
served with jasmine rice and sautéed spinach

Grilled Vegetable Napoleon

flame-roasted vegetables topped with imported brie
and roasted red pepper puree, served with jasmine rice

Dessert

(choice of)

Tipsy English Trifle

Rum-Laced Banana Bread Pudding

Berry Heaven

\$35 per person (plus tax and gratuity)

*Consuming certain raw or undercooked seafood, poultry, eggs, or meats may be hazardous to your health.