

CHELSEA TAVERN

2021 City Restaurant Week
\$35 Three Course Pre Fixe DINNER Menu

1st Course (please select one)

Boston Clam Chowder

old bay croutons 6 / 8.5

Healthy Salad

local second chances farm organic mixed greens tossed in an aged balsamic vinaigrette, topped with watermelon, cucumber, blueberries, grilled asparagus & marinated mozzarella balls 10

Pork & Potato Pierogies

house-made pierogies stuffed with potato, applewood smoked bacon, house-smoked pulled pork & colby jack cheese, finished with bbq sour cream 12

Main Course (please select one)

Grilled Filet Mignon

grilled 8 oz. filet, applewood smoked bacon, aged white cheddar & broccoli mashed potatoes, cabernet demi-glace 30

Shellfish Risotto

creamy parmesan risotto tossed with gulf shrimp, diced roma tomatoes & baby spinach, topped with prince edward isle mussels & littleneck clams 29

Duck Confit

7 oz. maple leaf duck breast roasted in it's own fat, over farro salad, finished with a cherry balsamic gastrique 26

Sweet Course (add one for \$5)

Roasted Pecan & Brown Sugar Crème Brûlée

vanilla egg cream custard filled with roasted pecans & topped with caramelized brown sugar 8

Chocolate Decadence

decadent chocolate layer cake topped with woodside farm creamery finished with vanilla gastrique 9

\$35.00 per person, beverage & service charge excluded.

All items available ala carte as priced.

20% Service Charge added to ALL Food & Beverage purchases.
