

CHELSEA TAVERN

City Restaurant Week 3-Course \$35 Pre-Fixe Dinner
April 24th—April 30th

Starters—Please Choose One:

Grilled Corn & Queso Dip

cheezy queso sauce tossed with roasted jalapenos & caramelized onions, topped with grilled yellow corn, queso fresco, chili oil & fresh cut scallions, served with corn tortilla chips 10

Crab & Asparagus Bisque

topped with grilled asparagus & lemon oil 9

Mains—Please Choose One:

Roasted Acorn Squash

slow roasted acorn squash, sautéed kale, spiced chick peas, cranberry-balsamic gastrique, shaved parmesan cheese 19

Suggested Beer Pairing — Bell's Quite Brite Wheat Ale

Grilled Hawaiian Pork Belly

8 ounce 48-hour sous vide pork belly, braised green cabbage, coconut rice, pineapple glaze 24

Suggested Beer Pairing — Mispillion River War Pup Fruited Gose

Maine Lobster Gnocchi & Cheese

one half butter-poached maine lobster, over Chef Lee's house-made gnocchi, black garlic-fontina cheese sauce, confit leeks, shaved baby carrot & asparagus salad 33

Suggested Beer Pairing — Heavy Seas Dark Anchor English Porter

Sweets— Please Choose One:

Heath Bar Bread Puddin'

topped with woodside farm creamery salted caramel ice cream, bourbon-caramel sauce 9

Tiramisu Crème Brûlée

topped with a lady finger, cocoa powder & espresso syrup 9

**In light of recent CDC recommendations face coverings are NO LONGER required, but still suggested for the NON-vaccinated!*

**Due to continuing supply chain issues and increased inflation rates Chelsea Tavern prices are subject to change without notice.*

**Due to excessive "NON" Pick-Ups, we require credit card payment when ordering take-out.*

**20% service charge (18% to service staff & 2% towards Credit Card Fees)*

will be added to ALL in-house food & beverage purchases, regardless of party size.

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