



530-342-9791

http://www.chicoentreeexpress.com

Red Tavern 894-3463

Starters

- Frites \$9.00
Topped with truffle oil and served with garlic aioli
- Grilled Asparagus \$12.00
Served with a house made Romesco Sauce
- Goat Cheese Croquettes \$14.00
Panko Crusted Goat Cheese Croquettes topped with Roasted Pecans, Smoked Paprika and Honey Drizzle
- Crispy Brussels Sprouts \$11.00
Served with pancetta, topped with balsamic reduction
- Grilled Octopus \$18.00
Served with a Chimichurri of Spanish Chorizo, Castlevetrano Olives, Olive Oil, Garlic, Roasted Yukon Potatoes, Capers, as well with Citrus Aioli
- Alsatian Tarte Flambee \$15.00
Baked Puff Pastry topped with Fromage Blanc, Bacon, Melted Leeks, Honey Drizzle and Arugula
- Italian Meatballs And Polenta \$16.00
Red Tavern signature meatballs prepared with ground pork sausage, filet mignon and New York, served over creamy polenta, topped with house made tomato sauce and parmesan
- Charcuterie Platter \$18.00
Iberico ham, Spanish chorizo, and soppressata salami, served with cornichons, olives, smoked almonds, rosemary crackers

Soup & Salad

- Add anchovies \$2.00
Anchovies
- Soup of the Day \$14 when \$10.00
bisque
Call for description
- Burrata Da Gemma \$18.00
Burrata (Stracciatella Cheese wrapped with Fresh Mozzarella) topped with House Made Pesto, Balsamic and Tomato Reduction and Mint oil served atop Pea Tendrils and Crostini
- House salad \$12.00
Mixed Greens, served with strawberries, pickled Fennel, Goat cheese, candied walnuts tossed in a strawberry champagne vinaigrette
- Tavern Caesar Salad \$12.00
Little gem lettuce, Sourdough croutons, house made Caesar dressing, parmesan cheese

Entrees

- Seafood Fideua \$32.00
Shrimp, Mussels, COD, Scallops, and Linguica sauteed in a Saffron and Tomato Bouillabaise served over shortened Pasta
- Pan Seared Salmon \$30.00
Fresh Pan Seared Salmon served with Honeynut Squash, served over a Celery Root Puree and topped with a Citrus and Caper Beurre Blanc
- EXTRA salad dressing or aioli \$1.00
Please specify which dressing
- Grilled Meatloaf \$26.00
House Ground Beef mixed with Ground Pork Sausage, baked and finished on the grill, served with Green Beans over Creme Fraiche Mashed Potatoes, topped with Bacon Crisps and Strawberry and Rhubarb Chutney
- EXTRA steak sauce \$3.00
Specify which sauce
- Duck Ravioli \$28.00
House Made Raviolis stuffed with Roasted Duck, Herbed Ricotta and Thyme served with Pea Tendrils, topped with Red Wine and Duck Brodo (similar to broth) with Parmesan and Toasted Bread Crumbs
- Mushroom Pasta \$24.00
*Assorted Mushrooms, Garlic, Shallots, Lemon Zest, tossed with Fettuccine Pasta in a Light Cream Sauce, topped with Pecorino Romano ***ADD SHAVED TRUFFLES, CHICKEN OR SHRIMP \$10 EACH ADD-ON*
- Pan Seared Marys Chicken \$26.00
- Breast Risotto
Served with Roasted Brussel Sprouts over English Pea-Creamy Risotto, topped with a Dollop of Herbed Ricotta and a Balsamic Reduction
- Grilled Piedmontese Ribeye \$46.00
Twelve Ounce Italian Grass-Fed Ribeye served over Creamy Manchego Polenta, topped with Roasted King Trumpeter & Mushroom Medley and a Drizzle of Salmoriglio (Olive Oil, Parsley, Thyme, Lemon, and Garlic)
- Red Tavern Burger \$21.00
Prepared with Filet and New York, served over Brioche, topped with Gorgonzola, lettuce, And Bacon Onion Jam
- Gnocchi Norcina \$23.00
House made Potato Gnocchi served with Mushrooms in a Truffle, Nutmeg and White Wine Cream Sauce
- Grilled Filet Mignon \$46.00
served with Roasted Asparagus over Creme Fraiche Mashed Potatoes, topped with Bordelaise and Bone Marrow Compound Butter

Desserts

Creme Caramel	\$9.00
<i>A Silky Vanilla Custard Baked with a thin layer Caramel Sauce</i>	
Lava Chocolate Cake	\$9.00
<i>Molten Dark Chocolate Cake coated in a Cocoa Powder Served with a scoop of Vanilla Gelato and a homemade Tuile</i>	
Italian Ricotta Cheesecake	\$9.00
<i>Served with Lemon Curd and a Drizzle of White Chocolate Ganache</i>	
Vanilla Or Cookie & cream Or Pistachio (contains nuts) Gelato	\$6.00
Seasonal Fruit Sorbet	\$6.00
(Blackberry Cabernet or Blood Orange)	