

TOWSON TAVERN'S

2026 Summer Restaurant Week

\$39.00

1st Course

Shrimp Bisque

Finished with Barrel Aged Sherry

Lorenzo Salad

Baby Arugula, Bleu Cheese Crumbles, Red Grapes, Toasted Pine Nuts, Lemon Vinaigrette

Smoked Salmon Crepe

Horseradish Cream, Fresh Dill, Red Onion Marmalade

California Caprese Tower

Fresh Mozzarella, Heirloom Tomatoes, Avocado, Basil ribbons, Balsamic Syrup, Virgin Olive Oil

Filet of Beef Carpaccio

Hard Boiled Egg, Capers, Crispy Shallots, Aioli, Toasted Rounds

2nd Course

Lamb Noisette

Parsley Crusted, Turnip Gratin, Glazed baby Carrots, Truffle Essence, Au Jus

Atlantic Wild Rockfish

Pan-Seared, Orange Segments, Toasted Pecans, Snap peas, Minted Rice, Brown Butter

Mahogany Chicken Breast

Balsamic Glazed, Sweet Garlic Cloves, Sun-Dried Tomatoes, Baby Spinach, Whipped Potatoes

Maine Lobster Pasta

Penne Pasta, Chunks of Lobster, Local Roasted Tomatoes and Corn, Grated Parmesan, Light Cream, Fresh Basil

Dessert

Classic Crème Brulee

Warm Flourless Chocolate Cake