

# TOWSON TAVERN'S

## *2026 Winter Restaurant Week*

**\$39.00**

### 1<sup>st</sup> Course

#### **Honey Apple Salad**

*Mixed Greens with Honey Crisp Apples, Pickled Red Onion, Dried Cranberries, Feta Cheese and Candied Walnuts with Honey Apple Vinaigrette*

#### **Crab and Corn Chowder**

*Fresh Lump Crab, Corn off the Cob*

#### **Venison Lolli Pops**

*Blackened Lolli Pop Venison Rack finished with Bleu Fondue, over warm Brussel and Apple Salad*

#### **Duck Bacon Wontons**

*Three Duck Bacon and Sweet Corn Wontons flash fried over Jalapeño Slaw finished with Sticky Hoisin Glaze*

### 2<sup>nd</sup> Course

#### **Creamy Spinach and Portabella Pasta**

*Sautéed Portabella Mushrooms, Cherry Tomatoes and Red Onion in Spinach Cream Sauce over Fettuccini served with Garlic Ciabatta Toast*

#### **Bourbon Glazed Chicken**

*Braised Chicken Thighs, finished with Bourbon Glaze over Mashed Sweet Potatoes served with Honey Almond Glazed Carrots*

#### **Veal Rosette**

*Veal Shoulder stuffed with Spinach, Mushrooms and Mozzarella Cheese, braised and finished with Honey Balsamic Reduction over Sweet Potato Poppers served with Candied Brussel Sprouts*

#### **Pork Belly Gnocchi**

*Braised Pork Belly sautéed with Asparagus Tips, Cherry Tomatoes and Potato Gnocchi in a Vodka Cream Sauce finished with Crispy Pork Belly Crumble*

#### **Miso Glazed Snapper**

*Fresh Red Snapper seared and finished with Miso Glaze over Sticky Rice served with Sesame Cauliflower*

### 3<sup>rd</sup> Course

#### **New York Style Cheesecake**

**Cookies and Cream Smith Island Cake**