



# TARRAGON

THE INN AT HONEY RUN

## STARTERS

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AMUSE BOUCHE  
A small gift from the kitchen

### SOUPS

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\* CHILLED TOMATO  
GAZPACHO  
Pepper relish and saffron cream

“5 ONION” SOUP GRATIN  
Caramelized onions, garlic and shallots in a  
sherry-scented beef broth with melted local  
gruyere cheese

### SALADS

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\* SPRING ASPARAGUS  
SALAD  
Petite asparagus, citrus, cucumber, heirloom  
radish, and Meyer lemon dressing

\* SALAD LYONNAIS  
Frisee greens with house smoked bacon lardon,  
croutons, red wine mustard dressing, and  
poached local egg

### GRILLED OLIVE BREAD

Leek marmalade, whipped chevre butter and tomato jam

### \* SEAFOOD TRIO

Chilled shrimp with chipotle cocktail sauce, smoked salmon over bok choy slaw,  
and crab/avocado “Bloody Mary”

### \* SPANISH STYLE CRISP POTATOES

Crisp potato cups filled with braised and pulled pork served with smoked paprika crema

### SWEET PEPPER AND CALAMARI *FRITTO MISTO*

Baby sweet peppers and calamari fried crisp with lemon garlic aioli

### \* SPRING PEA RISOTTO

Wild mushrooms sauteed in mint butter, pea shoot salad, and orange ricotta

Tarragon’s fall menu is designed by Executive Chef Scott Fetty, assisted by his dedicated culinary team including artisanal baker Mattie Raber. His inspiration includes an homage to global flavors and themes, with a notable French influence, while keeping with local ingredients and seasonal traditions.

## ENTREES

Served with your choice of petite Caesar salad or field greens salad with sherry vinaigrette.

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### MOROCCAN SPICED PAN ROASTED CHICKEN

Saffron cous cous, roasted eggplant and baby tomatoes, preserved lemon, and green olive sauce.

### \* FILET MIGNON

Broccolini tossed with pancetta and caramelized onions, asiago potato puree, red pepper demi glace

### LOBSTER MASCARPONE AGNOLOTTI

Assorted spring baby vegetables and tarragon cream

### MARKET VEGETABLE PLATE

Daily selection of the best vegetables of the day, tossed with extra virgin olive oil, sea salt and herbs.

Served with a gluten-free multigrain rice pilaf.

### CRISP PORK CUTLET MILANESE STYLE

Smoked heirloom potatoes, baby tomato and arugula salad, grilled lemon and extra virgin olive oil

### TARRAGON "FORK AND KNIFE" 10 OZ. BURGER

A 10 oz. house ground blend of Angus Beef, served open faced over griddled Honey Run bread, sautéed mushrooms and onions, choice of bleu, local swiss or cheddar, lettuces, roasted potatoes and honey mustard

### \* SCALLOP AND MUSSEL CIOPINNO

Day boat scallop, PEI mussels and snapper stewed with a spiced tomato sauce, artichoke and basil rice, and fennel croustade

### VEGETARIAN LASAGNA

Herbed pasta, assorted grilled and roasted vegetables, house made ricotta, and tomato olive sauce

### BUTCHER BLOCK FEATURE

Weekly chef's selection of fish, beef, lamb, or game served with seasonal vegetables and starch

### \* HANGER STEAK

Garlic and rosemary frites, grilled vegetables, and red wine sauce

### \* GRILLED SALMON FILLET

Barbecue glaze, corn and potato mache choux, crisp okra

### \* SEARED DUCK BREAST

Glazed with chipotle honey glaze, roasted poblano stuffed with potato and duck confit, and roasted squash salad.

\*Gluten free option

Split Plate Charge \$9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in you have certain medical conditions.*