



TARRAGON

THE INN AT HONEY RUN

AMUSE BOUCHE
Compliments of the Chef

STARTERS

CARROT GINGER SOUP
Black Sesame/Almond Tuile, Herb Oil

PERNOD STEAMED CLAMS
Crispy Pancetta, Caramelized Fennel,
Thyme Butter, Grilled Bread

FRIED PORK BELLY
Tomato Horseradish Broth, Sautéed Greens,
Lightly Poached Egg Yolk

PAN FRIED PEROGIES
Red Skin Potato and White Cheddar Perogies,
Braised Red Cabbage, Goat Cheese,
Brown Butter Sauce

SALADS

* STEAKHOUSE WEDGE
Bacon, Bleu Cheese Crumbles, Grilled Red Onion,
Roasted Tomato Salsa, Bleu Cheese Dressing

CAESAR
Romaine, Pecorino Romano,
Croutons, Seared Tomatoes, Caesar Dressing

Tarragon's Menu is Designed by Executive Chef Bret Andreasen, Assisted by His Dedicated Culinary Team Including Artisanal Baker Mattie Raber. His Inspiration Includes an Homage to Global Flavors and Themes, Paired with Local Ingredients and Seasonal Traditions.

MAIN

Served with a Salad of Field Greens, Radish, Cucumber, Feta and a Lemon Oregano Vinaigrette

BEEF

*** 14 OZ. GRILLED STRIP STEAK**

Buttermilk Bleu Cheese Mousse, Balsamic Syrup

*** 8 OZ. GRILLED FILET MIGNON**

Foie Gras Butter, Red Wine Reduction

*** 12 OZ SIRLOIN AU POIVRE**

Four Peppercorn Blend , Brandy Marinated Raisins

SEAFOOD

*** PAN SEARED SEA SCALLOPS**

Tomato Onion Relish, Zucchini Cream Sauce

*** FAROE ISLAND SALMON**

Butter Poached Radish, Herbed Crème Fraiche

MEAT

OVEN ROASTED HALF CHICKEN

Tarragon Black Pepper Gnocchi, Roasted Chicken Jus

*** GRILLED PORK CHOP**

Orange-Maple Glazed Petit Carrots, Roasted Pork Jus

*** PAN SEARED DUCK BREAST**

Turnip Puree, Blueberry Mostarda

VEGAN

*** TARRAGON VEGETABLE BOWL**

Roasted Wild Mushrooms, Asparagus, Summer Squash,
Wild Rice, Quinoa, Split Peas, Tarragon Citrus Broth

SIDES \$ 5

* Green Beans and Bacon | * Cremini Mushrooms | * Grilled Asparagus |

* Broccoli Rabe | Vegetable Risotto | * Potato au Gratin |

Roasted Red Pepper Mac and Cheese | * Twice Baked Potato

* Gluten Free Option

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