



TRIBECA TAVERN

Triangle Restaurant Week

DINNER FEATURES

First Course (choose one)

GRILLED PEACH KALE SALAD – GRILLED PEACH, CANDIED PECAN, GOAT CHEESE, PICKLED RED ONION, HONEY APPLE CIDER VINAIGRETTE

SEARED SCALLOP – SCALLOP, CREAMED CORN PUREE, CRISPY BACON, HARISSA BUTTER

POTATO LEEK SOUP – POTATO, LEEK, HARISSA OIL

Second Course (choose one)

BRAISED SHORT RIB – HOUSE BRAISED CHATHAM COUNTY MEAT CO. SHORT RIB, HEIRLOOM CAULIFLOWER MASH, ROASTED MUSHROOM, BLACKBERRY BEEF JUS

ROASTED EGGPLANT – ROASTED EGGPLANT, HEIRLOOM CAULIFLOWER MASH, ROASTED MUSHROOM, BALSAMIC GLAZE

Third Course

PECAN PIE – HOUSE MADE PECAN PIE, VANILLA ICE CREAM, PEACH-PECAN SYRUP

\$40 PER PERSON | JANUARY 27TH - FEBRUARY 2ND

WWW.TRIBECATAVERNNC.COM | 919-465-3055

* SET MENU PRICE EXCLUDES TAX AND TIP