



Starters

Porter Braised Pork Belly

seared scallop, white chocolate and potato puree, kumquat picada \$12

Winter Vegetable Fritto Misto

fennel, baby carrots, broccoli rabe, red beets, parsnips, meyer lemons, caper aioli \$9

Sauteed Veal Sweetbreads

rutabaga puree, cippolini onions, capers, hedgehogs, lemoncello pan sauce \$12

White Beans and Rice

Bob's pork chorizo, savoy cabbage, avocado, lime \$8

Pasta Dave's Garganelli

pork sugo, oven roasted tomatoes, arugula, parmigiano reggiano \$15

Steamed Mussels

Thai rice, fresno chilies, roasted peanuts, kaffir lime leaf broth \$11

Taylor's Artisan Cheeseboard

marcona almonds, honeycomb, membrillo \$15

Greens

Roasted Beets

baby carrots, baby turnips, mache,
blood oranges, coriander vinaigrette \$7

Faurot Ranch Baby Greens

poached seckle pear, colston basset stilton, red wine shallots,
star thistle honey vinaigrette \$8

Baby Spinach Salad

papaya, pickled red onions, piquillos, cojita,
charred jalapeno dressing \$8

Azolla Farms' Pan di Zuccero

boquerones, ruby red grapefruit, radicchio,
fried caper dressing \$9

Entrees

Grilled Swordfish

toasted fregola, piperade, lacinato kale, romesco broth,
saffron and lemon rouille \$27

Maple Brined Berkshire Pork Chop

black eyed peas, cauliflower, blue lake beans,
rainbow chard, chicken jus \$24

Bavette Steak

creamy polenta, yellowfoot mushrooms, bloomsdale spinach,
chipotle butter \$20

Pan Roasted Free Range Chicken

potatoes vesuvio, baby carrots, brussels sprouts,
fennel soffrito, pan jus \$22

Pasta Dave's Fettucini

forest mushroom ragout, amontillado sherry cream,
fines herbs, Oregon truffles \$18

Half Pound Lucky Dog Ranch Burger

handcut french fries, housemade brioche bun,
traditional garnish \$14

Chef- Richard Telford

Sous Chef- Bob Safford

2924 Freeport Blvd Sacramento, Ca 95818

Wednesday-Saturday 5:00 to 9:30 pm

Reservations: 916 443-5154

Taylor's is proud to offer the seasonal harvest
of our local farmers and ranchers



"Life is uncertain. Eat dessert first."
~Ernestine Ulmer

Apple Walnut Coffee Cake
date and creme fraiche ice cream

Cheesecake
Meyer lemon curd
citrus syrup

Temple Coffee Pot du Creme
chocolate cigarette
whipped cream

Toast and Jelly
French toast, white chocolate butter
panna cotta, grape gellee

Chocolate "Pop Tart"
huckleberry clove compote
espresso cocoa nib ice cream

7.00

Daily selection of sorbets
and ice creams served with a shortbread

Pastry Chef ~ Jodie Chavious