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THE TASTING ROOM

est. 2001

STARTER

ATLANTIC SCALLOP CRUDO	ruby grapefruit avocado citrus trout roe watercress puffed rice 19
PERNOD AND COCKLES	house fennel sausage little tomatoes garlic butter baguette 19
CRISPY DUCK WINGS	cider braise citrus tamari crispy garlic 15
LOBSTER CHOWDER	amontillado sherry corn potato cream 16
PANKO SHRIMP	nuoc cham 15
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
SPANISH OCTOPUS	saffron calasparra rice jalapeno citrus herbs marcona clementine 18
FRIED GREEN TOMATOES	remoulade sweet corn chutney 10
CHICKEN TORTILLA SOUP	corn black bean tomato sour cream tortilla cheddar 10

ENTREE

ROASTED DUCK BREAST	barley duck confit black garlic beets hazelnut burnt honey 40
CRAB CAKES	jumbo lump crab truffle hash brown asparagus tartar sauce 60
PAN-SEARED SEA SCALLOPS	pork belly butternut squash curried applesauce brussels sprouts 36
10 OZ. FILET MIGNON	potatoes au gratin sauce béarnaise 65
BOUILLABAISSE	pan roasted halibut mussels fennel crunchy bread 35
ROASTED CHICKEN	breast & thigh potato dumplings peas & carrots swiss chard 34
VEAL TENDERLOIN	lion's mane risotto pork belly rocket oil 42
SHORT RIB	sorghum glaze whipped potatoes mustard greens crispy garlic 36
MUSHROOM CARBONARA	fettuccine bacon wild mushrooms parmesan cured egg yolk 28

SIDE

CRISPY BRUSSELS SPROUTS	red boat caramel delicious 10
CHARRED SPRING BEETS	sweet onions radish meyer lemon 11
LOBSTER WHIPPED POTATOES	chive butter 15
EARLY ASPARAGUS	chile garlic bottarga olive oil 12