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THE TASTING ROOM

STARTERS

TUNA CRUDO	jalapeño relish kosho aioli gooseberry peanut kosho dressing 16
SPANISH OCTOPUS	romesco fingerling harissa chermoula frisée golden raisin almond 16
KOFTE	turkish meatballs tzatziki tabbouleh sumac onion pita 15
PEI MUSSELS	gooseberry-coconut curry fresno chile chili oil focaccia 14
BURRATA	marinated tomato macadamia crumble balsamic basil focaccia 18
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 18
CRISPY ARTICHOKE	amba-tahina pomegranate pickled turnips 13
LOBSTER CHOWDER	sherry roasted corn potato cream 20
GAZPACHO	strawberry honey yogurt almond basil scallion oil 13
PANKO SHRIMP	mirin dipping sauce 19
HOUSE SALAD	mixed greens fresh vegetables parmigiano croutons red wine vin. 10
CAESAR SALAD	romaine croutons white anchovy parmigiano 10

ENTRÉES

SEA SCALLOPS	curried parsnip purée caulilini fried sunchoke pomegranate 43
SHORT RIB	roasted carrot potato pavé charred onion spinach gremolata veal jus 49
DUCK	breast & confit thigh cranberry hoisin salsify bacon spinach kale 44
SHRIMP ÉTOUFFÉE	cajun spices andouille sausage jasmine rice scallion 32
RACK OF LAMB	artichoke couscous runner bean pistachio preserved lemon yogurt dates 58
TAGLIATELLE (V)	kale pesto shiitake sundried tomato goat cheese pine nuts 28
FILET MIGNON	10 oz. center cut potatoes au gratin sauce béarnaise 74
CHILEAN SEA BASS	tomato curry chick pea fingerling potato hearts of palm 45
CRAB CAKES	potato pavé asparagus tartar sauce 41

SIDES

BRUSSELS SPROUTS	bacon sherry vinaigrette pine nuts 10
LOBSTER WHIPPED POTATOES	chive butter 20
CREMINI MUSHROOMS	brown butter shallots thyme garlic 10
FINGERLING POTATOES	romesco harissa chermoula chive 8

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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