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THE TASTING ROOM

STARTERS

HAMACHI CRUDO	jalapeño relish kosho aioli gooseberry peanut kosho dressing 19
SPANISH OCTOPUS	romesco fingerling harissa chermoula frisée golden raisin almond 16
BEEF CARPACCIO	pepper crust tahini aioli shallot frisée capers crostini 20
CRISPY ARTICHOKEs	truffled ricotta eggplant caponata pancetta olives pine nut 16
PEI MUSSELS	gooseberry-coconut curry fresno chile chili oil focaccia 13
BURRATA	marinated tomato macadamia crumble balsamic basil focaccia 18
PEAR SALAD	frisée arugula gorgonzola pine nut apple cider vinaigrette 12
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
LOBSTER CHOWDER	sherry roasted corn potato cream 20
PANKO SHRIMP	mirin dipping sauce 18

ENTRÉES

BACON CHEESEBURGER	cheddar bacon jam black garlic aioli pickled onion bib lettuce 18
FISH & CHIPS	beer battered icelandic cod hand cut fries tartar malt vinegar 24
CRISPY CHICKEN SANDWICH	pickle brine kosho aioli bibb lettuce dill pickle brioche 13
STEAK FRITES	5oz filet mignon french fries house steak sauce 29
LAMB BURGER	feta tzatziki arugula red onion cucumber brioche 20
GNOCCHI BOLOGNESE	lamb ragu potato gnocchi parmesan chilli breadcrumb 18
SALMON CAKES	celeriac slaw arugula yuzu remoulade 19

BOWLS & SALADS

SALMON CAESAR	romaine crouton hard egg white anchovy classic dressing 20
DUCK SALAD	frisée radicchio black radish runner bean peanut tahini dressing 26
TONKATSU BOWL	pork cutlet jasmine rice cabbage shiitake pickle hot mustard 15
STEAK SALAD	filet pear frisée arugula gorgonzola pine nut apple cider vin. 24
ADOBO TOFU BOWL (V)	maitake chili hummus cilantro rice cucumber-jicama salad 12