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TASTING ROOM

est. 2001

STARTERS

SPANISH OCTOPUS	romesco fingerling harissa chermoula frisée golden raisin almond 16
BEEF TARTARE	asian pear hazelnut quail egg kimchi aioli lotus crisp 20
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
BURRATA	peach fresno chili golden raisin mint hazelnut verjus vinaigrette foccacia 18
PEI MUSSELS	nduja butter broccoli rabe white wine foccacia 15
CRISPY ARTICHOKE	lemon ricotta wax bean salad pancetta pickled pearl onion 18
PANKO SHRIMP	mirin dipping sauce 18
CHEESE & CHARCUTERIE	cured meats & cheeses accompaniments 25
CRAB TOAST	brioche avocado garlic aioli dill smoked trout roe 23
PEAR SALAD	frisée arugula gorgonzola pine nut apple cider vinaigrette 12
LOBSTER CHOWDER	sherry roasted corn potato cream 20

ENTRÉES

FILET MIGNON	10 oz. center cut potatoes au gratin sauce béarnaise 60
SCALLOPS	cashew purée mustard greens burdock root hon shimeji mushroom furikake 40
FLAT IRON STEAK	8 oz. romesco charred spring onion chimichurri fingerling potatoes 38
DUCK	breast & confit leg hakurei turnip & greens hazelnut soubise plum chutney 42
RACK OF LAMB	mojo sweet potato braised fennel confit carrot artichoke purée 50
CLAM PASTA	littleneck clams linguine herb butter emulsion pancetta breadcrumb 31
CHILEAN SEA BASS	tomato curry chick pea fingerling potato hearts of palm 44
RIBEYE	16 oz. shallot butter grilled broccolini patatas bravas crispy shallot 55
GNOCCHI	duck confit pancetta rapini pesto oyster mushroom parmigiano 32
CRAB CAKES	fingerling potatoes asparagus tartar sauce 45

SIDES

HOUSE SALAD	mixed greens fresh vegetables parmigiano croutons red wine vin. 10
CAESAR SALAD	romaine croutons classic dressing white anchovy parmigiano 10
BRUSSELS SPROUTS	bacon sherry vinaigrette pine nuts 10
OYSTER MUSHROOMS	brown butter shallots thyme garlic 13
LOBSTER POTATOES	whipped potatoes chive butter 20