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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 vin   foccacia   18
PEI MUSSELS	nduja butter   broccoli rabe   white wine   focaccia   15
CRISPY ARTICHOKEs	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

BACON CHEESEBURGER	cheddar   bacon jam   black garlic aioli   pickled onion   bib lettuce   21
SCALLOPS	shrimp   corn   poblano   corn emulsion   scallion peanut condiment   36
FISH & CHIPS	beer battered icelandic cod   hand cut fries   tartar   malt vinegar   23
CRISPY CHICKEN SANDWICH	pickle brine   kosho aioli   bibb lettuce   dill pickle   brioche   14
STEAK FRITES	5 oz. filet mignon   french fries   house steak sauce   25
LAMB BURGER	feta tzatziki   arugula   red onion   cucumber   brioche   23
SALMON CAKES	celeriac slaw   arugula   yuzu remoulade   17

### BOWLS & SALADS

LEMONGRASS STEAK	fresno chili   cilantro rice   peanut   carrots   onion   red bell pepper   23
ADOBO TOFU (V)	maitake   chili hummus   cilantro rice   cucumber-jicama salad   16
STEAK SALAD	filet mignon   pear   frisée   arugula   gorgonzola   pine nut   apple cider   25
SALMON CAESAR	romaine   crouton   hard egg   white anchovy   classic dressing   23