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## TASTING ROOM

*est. 2001*

### STARTERS

CRISPY EGGPLANT	labneh   lentil salad   black garlic   chili schug   pepita granola   18
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
HALLOUMI	cashew leek puree   frisee   pickled lemon   harissa honey   dukkah   18
PEI MUSSELS	nduja butter   broccoli rabe   white wine   focaccia   15
PANKO SHRIMP	mirin dipping sauce   18
CHEESE & CHARCUTERIE	cured meats & cheeses   accompaniments   25
CRAB TOAST	brioche   avocado   garlic aioli   dill   smoked trout roe   23
BABY KALE SALAD	snapdragon apple   walnut   manchego   stone mustard 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 KALE SALAD	filet mignon   apple   walnut   manchego   stone mustard vinaigrette   25
SALMON CAESAR	romaine   crouton   hard egg   white anchovy   classic dressing   23