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TASTING ROOM

est. 2001

STARTERS

CRISPY EGGPLANT	labneh lentil salad black garlic chili schug pepita granola 17
SPANISH OCTOPUS	romesco fingerling harissa chermoula frisée golden raisin almond 18
BEEF TARTARE	filet mignon asian pear hazelnut quail egg kimchi aioli lotus crisp 24
HALLOUMI	cashew leek puree frisee pickled lemon harissa honey dukkah 18
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 24
PEI MUSSELS	nduja butter broccoli rabe white wine focaccia 17
PANKO SHRIMP	mirin dipping sauce 20
CHEESE & CHARCUTERIE	cured meats & cheeses accompaniments 27
CRAB TOAST	brioche avocado garlic aioli dill smoked trout roe 24
BABY KALE SALAD	snapdragon apple walnut manchego stone mustard vinaigrette 12
LOBSTER CHOWDER	sherry roasted corn potato cream 22

ENTRÉES

FILET MIGNON	10 oz. center cut potatoes au gratin sauce béarnaise 68
SCALLOPS	cashew purée mustard greens burdock root hon shimeji mushroom furikake 54
FLAT IRON	8 oz. romesco charred spring onion chimichurri fingerling potatoes 41
RACK OF LAMB	mojo sweet potato braised fennel confit carrot artichoke purée 50
CLAM PASTA	littleneck clams linguine herb butter emulsion pancetta breadcrumb 31
SMOKED DUCK	barley beets confit leg chanterelle kohlrabi purée 45
RIBEYE	16 oz. shallot butter grilled broccolini fingerling potatoes crispy shallot 65
HALIBUT	celeriac maitake pancetta pearl onion lovage fumet 43
GNOCCHI	lamb bolognese parmigiano chili breadcrumb 30
CRAB CAKES	fingerling potatoes grilled asparagus tartar sauce 53

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