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TASTING ROOM

est. 2001

STARTERS

SPANISH OCTOPUS	romesco fingerling harissa chermoula frisée golden raisin almond 20
CRISPY EGGPLANT	labneh lentil salad black garlic chili schug pepita granola 17
BURRATA	peach frisée speck harissa honey crispy garlic grilled sourdough 20
WAGYU TARTARE	asian pear hazelnut quail egg kimchi aioli lotus crisp 24
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 24
PEI MUSSELS	gooseberry curry fresno chile cilantro focaccia 18
CHEESE & CHARCUTERIE	cured meats & cheeses accompaniments 27
LOBSTER CHOWDER	roasted corn yukon potato madeira cream 24
PANKO SHRIMP	fried gulf shrimp mirin dipping sauce 22

ENTRÉES

RACK OF LAMB	spicy cauliflower vindaloo fingerling potato tahini labneh herb chutney 52
LINGUINE & CLAMS	home-made pasta littlenecks herb butter emulsion pancetta breadcrumb 31
BOAR TENDERLOIN	truffle bread pudding sumac soubise cipollini tobacco-smoked demi 39
STONE BASS	miso glaze taro croquette bok choy shiitake sake buerre blanc 40
DRY-AGED BURGER	glazed onions gruyère mornay spiced bacon brioche shoestring fries 26
SCALLOPS	chili-mango curry shaved cauliflower & brussels pomegranate peanut 46
DUROC PORK CHOP	12 oz. buttermilk brine chèvre grits broccolini peach mostarda 40
CRAB CAKE	blistered tomatoes corn purée pancetta hush puppies 49
FILET MIGNON	10 oz. center cut potatoes au gratin sauce béarnaise 68
WAGYU STEAK FRITES	8 oz. flat iron chimichurri shoestring fries 45

SIDES

STRAWBERRY SALAD	arugula frisée chevre red onion yuzu-basil vinaigrette sunflower seeds 14
CAESAR SALAD	little gem sourdough croutons white anchovy parmigiano 13
BRUSSELS SPROUTS	tahini labneh za’atar pomegranate preserved lemon 12
LOBSTER POTATOES	maine lobster pommes purée chive butter 24
LOCAL OYSTER MUSHROOMS	brown butter shallot thyme garlic 13