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TASTING ROOM

est. 2001

STARTERS

CRAB SALAD	crispy rice pancetta truffle aioli pickled mustard seed black garlic 23
SPANISH OCTOPUS	romesco fingerling harissa chermoula frisée golden raisin almond 20
HALLOUMI	pumpkin pickled fennel persimmon harissa honey pistachio dukkah 18
CRISPY EGGPLANT	labneh lentil salad black garlic chili schug pepita granola 17
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 25
PANKO SHRIMP	fried gulf shrimp mirin dipping sauce 22

ENTRÉES

RACK OF LAMB	spicy cauliflower vindaloo fingerling potato tahini labneh herb chutney 56
BOAR TENDERLOIN	truffle bread pudding sumac soubise cipollini tobacco-smoked demi 41
STONE BASS	miso glaze taro croquette bok choy shiitake sake buerre blanc 42
DRY-AGED BURGER	glazed onions gruyère mornay spiced bacon brioche shoestring fries 26
SCALLOPS	kabocha squash charred rapini ‘nduja pepita gremolata 48
DUROC PORK CHOP	12 oz. buttermilk brine chèvre grits broccolini persimmon agrodolce 43
DUCK TAGLIATELLE	confit leg ragù smoked pioppino mushroom grana padano sage breadcrumb 35
CRAB CAKE	blistered tomatoes corn purée pancetta hushpuppies 49
FILET MIGNON	10 oz. center cut potatoes au gratin sauce béarnaise 68
WAGYU STEAK FRITES	8 oz. flat iron chimichurri shoestring fries 48

FEATURE

SMOKED DUCK	breast & confit thigh hazelnut soubise hakurei turnips plum chutney 45
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SIDES

PEAR SALAD	arugula frisée gorgonzola cider vinegar dressing pine nuts 12
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 25