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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	tahini 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

FEATURE

CRAB CAKE	asparagus crispy grits hon-shimeji mushroom spring garlic aioli 49
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ENTRÉES

DUROC PORK CHOP	sweet potato shiitake braised cabbage black garlic glaze peanut-chili crisp 44
LOBSTER RAVIOLI	guanciale maitake tarragon lobster butter emulsion 39
STONE BASS	miso glaze taro croquette bok choy shiitake sake beurre blanc 42
BOAR TENDERLOIN	truffle bread pudding sumac soubise cipollini tobacco-smoked demi 41
DRY-AGED BURGER	glazed onions gruyère mornay spiced bacon brioche shoestring fries 26
SCALLOPS	kabocha squash charred rapini 'nduja pepita gremolata 48
SMOKED DUCK	breast & confit thigh hazelnut soubise hakurei turnips plum chutney 45
LAMB LOIN	fiddlehead ferns sunchoke radish white bean puree lamb bacon 45
FILET MIGNON	10 oz. center cut potatoes au gratin sauce béarnaise 68
WAGYU STEAK FRITES	8 oz. flat iron chimichurri shoestring fries 48

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