

# T | R

## 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 ARTICHOKEs	whipped ricotta   fava beans   ramp salsa verde   lamb bacon   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

LAMB LOIN	fiddlehead ferns   sunchoke   radish   white bean puree   lamb bacon   45
DUROC PORK CHOP	sweet potato   shiitake   braised cabbage   black garlic glaze   peanut-chili crisp   44
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
SMOKED DUCK	breast & confit thigh   hazelnut soubise   hakurei turnips   plum chutney   45
SCALLOPS	kabocha squash   charred rapini   'nduja   pepita gremolata   48
FILET MIGNON	10 oz.   center cut   potatoes au gratin   sauce béarnaise   68
LOBSTER RAVIOLI	guanciale   maitake   tarragon   lobster butter emulsion   39
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
GRILLED ASPARAGUS	whipped ricotta   ramp salsa verde   pine nut dukkah   13

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness