

# T | R

## TASTING ROOM

est. 2001

### STARTERS

BURRATA	rhubarb mostarda   harissa strawberries   pickled fennel   pistachio   sourdough   22
CRISPY ARTICHOKEs	whipped ricotta   fava beans   ramp salsa verde   lamb bacon   17
CRAB SALAD	crispy rice   pancetta   truffle aioli   pickled mustard seed   black garlic   23
SPANISH OCTOPUS	romesco   fingerling   frisée   golden raisin   harissa chermoula   almond   20
WAGYU TARTARE	asian pear   hazelnut   quail egg   kimchi aioli   taro 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

SCALLOPS	fregola   cioppino   littleneck clams   harissa chermoula   calabrian chili   48
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### ENTRÉES

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
LAMB LOIN	fiddlehead ferns   sunchoke   radish   white bean purée   lamb bacon   45
CLASSIC BURGER	smoked cheddar   b&b pickles   bacon jam   onion   garlic aioli   shoestring fries   26
SMOKED DUCK	breast & confit thigh   hazelnut soubise   hakurei turnips   plum chutney   45
CRAB CAKE	asparagus   crispy grits   hon-shimeji mushroom   spring garlic aioli   49
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