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TASTING ROOM

est. 2001

STARTERS

WAGYU TARTARE*	stracchino sundried tomato preserved lemon za'atar quail egg lavash 24
BURRATA	peaches speck harissa honey basil pesto grilled sourdough 23
HAMACHI CRUDO*	kombu cured green apple jalapeno yuzu avocado peanut 25
CRAB SALAD	crispy rice pancetta truffle aioli pickled mustard seed black garlic 24
SPANISH OCTOPUS	romesco fingerling frisée golden raisin harissa chermoula almond 22
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 24
PEI MUSSELS	gooseberry curry fresno chile cilantro focaccia 20
LOBSTER CHOWDER	roasted corn yukon potato madeira cream 25
PANKO SHRIMP	fried gulf shrimp mirin dipping sauce 22

FEATURE	
CRAB CAKE	sweet potato croquette charred cabbage pancetta mushroom aioli 55

ENTRÉES

BOAR TENDERLOIN	truffle bread pudding sumac soubise cipollini tobacco-smoked demi 45
STONE BASS	miso glaze taro croquette bok choy shiitake sake beurre blanc 44
DUROC PORK CHOP	mustard glaze braised kale chow chow sunchoke apple butter 46
SCALLOPS	carolina gold rice jonah crab shiitake persimmon curry thai herb salad 48
CLASSIC BURGER	smoked cheddar b&b pickles bacon jam onion garlic aioli shoestring fries 26
LAMB LOIN	hummus eggplant sweet potato nardello pepper relish pine nut dukkah 52
WAGYU STEAK FRITES	8 oz. flat iron green peppercorn au poivre shoestring fries 48
DUCK BREAST	herbed couscous cauliflower kyoto carrot puffed grains 48
FILET MIGNON	10 oz. center cut potatoes au gratin sauce béarnaise 74
LOBSTER RAVIOLI	guanciale maitake tarragon lobster butter emulsion 43

SIDES

PEAR SALAD	arugula frisée gorgonzola cider vinegar dressing pine nuts 15
CAESAR SALAD	little gem sourdough croutons white anchovy parmigiano 14
BRUSSELS SPROUTS	tahini labneh za'atar pomegranate preserved lemon 14
LOBSTER POTATOES	maine lobster pommes purée chive butter 25
GRILLED ASPARAGUS	whipped ricotta scallion salsa verde pine nut dukkah 14

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