

# T | R

THE TASTING ROOM  
est. 2001

## DINNER MENU | SEPTEMBER | 2020

### APPETIZERS

- TUNA TARTARE | watermelon dashi, pickled watermelon rind, seaweed salad, puffed rice noodle | 15  
PANKO SHRIMP | panko bread crumb, rice vinegar dipping sauce | 10  
CHILLED CORN SOUP | jumbo lump crab, old bay panko | 8  
CRAB DIP | jumbo lump crab, aged cheddar, old bay, crostini | 15  
FRIED GREEN TOMATOES | remoulade, yellow corn chutney | 8  
BEEF CARPACCIO | raw filet mignon, pickled red onion, bleu cheese, balsamic, lemon zest | 14  
LOBSTER CHOWDER | maine lobster, oloroso sherry, corn, potatoes, cream | 15  
CRAB RAVIOLI | homemade pasta, jumbo lump crab, spinach, tomato, old bay panko | 13

### ENTREES

| all dinner entrees come with a complimentary house or caesar salad |

- ATLANTIC HALIBUT | middleneck clams, confit potato, asparagus, sea bean gremolata, shrimp brodo | 36  
CRAB CAKES | jumbo lump crab, truffle hash brown, asparagus, tartar sauce | 40  
FILET MIGNON | 10 oz, center-cut, au gratin potatoes, sauce béarnaise | 50  
SEA SCALLOPS | spicy red curry, sesame fried rice cake, bok choy, cilantro oil | 30  
CHICKEN "BLT" | breast & thigh, braised chard, fried green tomato, bacon, parmesan brodo | 28  
SHRIMP & GRITS | head on gulf shrimp, andouille sausage, fresh corn grits | 25  
COLORADO LAMB | sweet potato puree, spring onion, crispy quinoa, chermoula | 40  
BRAISED SHORT RIB | english peas, heirloom baby carrots, pea puree, truffle hash brown | 32  
VEAL TENDERLOIN | wild mushrooms, roasted beets, parsnip puree, veal demi glace | 33  
LOBSTER PASTA | homemade fettuccine, maine lobster, bacon lardon, wild mushroom, garlic | 35  
MUSHROOM CASSOULET | smoked trumpet mushroom, cannellini beans, spinach, cured tomato | 25

### SIDES

- BRAISED COLLARD GREENS | 8  
LOBSTER WHIPPED POTATOES | 15  
ASPARAGUS | 6  
AU GRATIN POTATOES | 6  
SEASONAL MUSHROOMS | 8

### DESSERT

- MOLTEN BUTTER CAKE | lemon glaze | 8  
BLACK FOREST CAKE | brownie, chocolate mousse, cherry, vanilla ice cream, almond-graham cracker crumb, mint | 10  
PASSION FRUIT SORBET | almond graham cracker crumble, coconut | 8  
CREME BRULEE | rich custard, caramelized sugar, whipped cream, fresh berries | 8

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS