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THE TASTING ROOM

est. 2001

DINNER MENU | OCTOBER | 2020

STARTERS

- TUNA TARTARE | grapefruit | smoked beet | fennel | tonnato sauce | 15
- PANKO SHRIMP | panko bread crumb | rice vinegar dipping sauce | 10
- VICHYSOISE | potato crumb | truffle | chive | 9
- FRESH CORN FRITTERS | honey mustard | powdered sugar | 8
- CRAB DIP | jumbo lump crab | aged cheddar | old bay | crostinis | 15
- FRIED GREEN TOMATOES | remoulade | yellow corn chutney | 8
- BRAISED OCTOPUS | sun-dried tomato romesco | fregola | marcona almond | pickled golden raisins | 18
- 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 | clams | confit potato | asparagus | 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 | pork belly | curried applesauce | brussels sprouts | butternut squash | 36
- DUCK | pan roasted breast | confit leg | collard greens | celeriac puree | shallot | 40
- CHICKEN "BLT" | breast & thigh | braised chard | fried green tomato | bacon | parmesan brodo | 30
- COLORADO LAMB | sweet potato puree | scallion | crispy quinoa | chermoula | 45
- 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 | 35
- 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

DESSERTS

- MOLTEN BUTTER CAKE | lemon glaze | 8
- PUMPKIN CHEESECAKE | hazelnut praline | 10
- PASSION FRUIT SORBET | almond graham cracker crumble | coconut | 8
- CREME BRULEE | custard | caramelized sugar | whipped cream | fresh berries | 8
- BREAD PUDDING | chocolate | pecan | bourbon caramel | vanilla ice cream | 10