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THE TASTING ROOM

est. 2001

LUNCH MENU | DECEMBER | 2020

STARTERS & SIDES

- PANKO SHRIMP | panko-crusted gulf shrimp | mirin dipping sauce | 12
- PEI MUSSELS | yellow curry | coconut | fennel | fresno chili | 14
- DUCK RAVIOLI | homemade pasta | duck leg confit | roasted butternut squash | miso | 13
- CRAB DIP | jumbo lump crab | aged cheddar | old bay | crostinis | 15
- BRAISED OCTOPUS | sun-dried tomato romesco | fregola | marcona almond | pickled golden raisins | 18
- LOBSTER CHOWDER | maine lobster | oloroso sherry | corn | potatoes | cream | 15
- BEEF CARPACCIO | raw filet mignon | cured egg yolk | pickled red onion | bleu cheese | balsamic | 14
- LOBSTER WHIPPED POTATOES | maine lobster | chive butter | 15

SALADS

- SALMON SALAD | shaved brussels sprouts | farro | hazelnuts | cranberries | blood orange vinaigrette | 16
- STEAK SALAD | hanger steak | chimichurri | ancient grains | spinach | beets | balsamic vinaigrette | 20
- FRIED CHICKEN SALAD | swiss chard | egg | dill pickle | tomato | red onion | honey mustard dressing | 14

SANDWICHES

[all sandwiches are served on a homemade brioche bun with bibb lettuce & heirloom tomato
+ choice of hand-cut fries or house salad]

- BURGER | bacon | aged cheddar | 14
- NASHVILLE HOT CHICKEN | buttermilk dressing | 12
- CRABCAKE | tartar sauce | 20
- PBLT | house-cured pork belly | crispy bacon | spicy aioli | 12

ENTREES

- FISH & CHIPS | beer battered halibut | fish sauce caramel | spicy aioli | sesame seed | basil | fries | 16
- SALMON CAKES | panko-crusted poached salmon | whipped potatoes | herb aioli | 14

DESSERTS

- MOLTEN BUTTER CAKE | lemon glaze | 8
- PUMPKIN CHEESECAKE | hazelnut praline | 10
- CREME BRULEE | 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]