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THE TASTING ROOM

est. 2001

STARTERS

MAINE LOBSTER CHOWDER	oloroso sherry corn potatoes cream 15
PANKO SHRIMP	mirin dipping sauce 12
PRINCE EDWARD ISLAND MUSSELS	yellow curry coconut fennel fresno chili 15
JUMBO LUMP CRAB DIP	aged cheddar old bay crostinis 16
BRAISED SPANISH OCTOPUS	sun-dried tomato romesco fregola marcona almond pickled raisins 18
FILET MIGNON CARPACCIO	cured egg yolk pickled red onion bleu cheese balsamic reduction 14
WILD MUSHROOM RAVIOLI	fresh pasta madeira kale lemon crumb 13
SUNDRIED TOMATO BISQUE	chicken stock oloroso sherry basil oregano tuscan olive oil 6

ENTREES

JUMBO LUMP CRAB CAKES	truffle hash brown brussels sprouts tartar sauce 45
PAN-SEARED ROCKFISH	blood orange endive polenta cranberry caramelized onion soubise 35
PAN-SEARED SEA SCALLOPS	pork belly curried applesauce brussels sprouts butternut squash 36
10 OZ. FILET MIGNON	potatoes au gratin sauce béarnaise 50
16 OZ. PRIME BONE-IN RIBEYE	whipped potatoes with chive oil brussels sprouts sauce béarnaise 50
COLORADO RACK OF LAMB	sweet potato puree scallion puffed quinoa chermoula 45
SHORT RIB BOLOGNESE	fresh fettuccine pomodoro crispy garlic smoked parmesan basil 32
15 OZ. BRAISED VEAL OSSOBUCO	smoked saffron risotto anchovy & pinenut gremolata orange zest 45
12 OZ. BERKSHIRE PORK CHOP	dijon cream broccolini crispy garlic 32
SMOKED MUSHROOM CASSOULET	royal trumpet cannellini beans spinach cured tomato 25

SIDES

ROASTED BRUSSELS SPROUTS	bacon apple cider vinegar parmigiano reggiano cured egg yolk 8
SEASONAL MUSHROOMS	shiitake & oyster chicken stock shallot herbs 10
MAINE LOBSTER WHIPPED POTATOES	chive butter 15
POTATOES AU GRATIN	gruyere & parmigiano reggiano 6

DESSERTS

MOLTEN BUTTER CAKE	lemon glaze 8
CHOCOLATE MARBLED CHEESECAKE	salted caramel chantilly cream 10
CREME BRULEE	caramelized sugar chantilly cream fresh berries 8
APPLE COFFEE CAKE	streusel salted caramel vanilla bean ice cream 8
CHOCOLATE STICKY TOFFEE PUDDING	dulce de leche dates chantilly cream orange zest 10