

# T | R

## THE TASTING ROOM

est. 2001

### STARTERS

LOBSTER CHOWDER	manzanilla sherry   corn   potatoes   cream   15
PERUVIAN BAY SCALLOP CEVICHE	avocado, lime, tomato, cucumber, chili, red onion, cilantro, corn chip   16
PANKO SHRIMP	mirin dipping sauce   12
PRINCE EDWARD ISLAND MUSSELS	sausage   sun-dried tomato   piquillo   white wine   15
CRAB DIP	jumbo lump crab   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
FRIED GREEN TOMATOES	remoulade   sweet corn chutney   10
WILD MUSHROOM RAVIOLI	fresh pasta   madeira   kale   lemon crumb   13
PAN-FRIED SOFTSHELL CRAB	charred braised cabbage   remoulade   lemon   20
SUNDRIED TOMATO BISQUE	chicken stock   oloroso sherry   basil   oregano   tuscan olive oil   6

### ENTREES

CRAB CAKES	jumbo lump crab   truffle hash brown   asparagus   tartar sauce   45
ICELANDIC COD	lemongrass dashi   braised and pickled mushroom   fresno chile   32
PAN-SEARED SEA SCALLOPS	peas   asparagus   lima beans   buttermilk   spiced carrot crisp   36
10 OZ. FILET MIGNON	potatoes au gratin   sauce béarnaise   50
14 OZ. PRIME RIBEYE	whipped potatoes   asparagus   sauce béarnaise   55
COLORADO RACK OF LAMB	hummus   castelvetrano olive tapenade   spinach   veal reduction   45
SHORT RIB BOLOGNESE	fresh fettuccine   pomodoro   crispy garlic   smoked parmesan   basil   32
15 OZ. BRAISED VEAL OSSOBUCO	smoked saffron risotto   anchovy & pine nut 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

ASPARAGUS	charred lemon   6
SEASONAL MUSHROOMS	shiitake & oyster   chicken stock   shallot   herbs   10
LOBSTER WHIPPED POTATOES	chive butter   15
POTATOES AU GRATIN	gruyere & parmigiano reggiano   6

### DESSERTS

MOLTEN BUTTER CAKE	lemon glaze   8
BLACKBERRY CHEESECAKE	lemon anglaise   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