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THE TASTING ROOM

est. 2001

STARTER

LOBSTER CHOWDER	amontillado sherry corn potato cream 15
PERUVIAN BAY SCALLOP CEVICHE	avocado lime tomato cucumber chili red onion cilantro 16
PANKO SHRIMP	mirin dipping sauce 14
STEAMED MIDDLENECK CLAMS	bacon lardon preserved lemon fresno chili brown butter 19
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
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 18
FRIED GREEN TOMATOES	remoulade sweet corn chutney 10
LOBSTER RAVIOLI	maine lobster squid ink pasta saffron fennel prosecco 20
GAZPACHO	tomato pickled red onion cucumber crema olive oil 8

ENTREE

CRAB CAKES	jumbo lump crab truffle hash brown asparagus tartar sauce 60
HALIBUT	clams fennel gremolata fingerling potatoes shrimp brodo 36
PAN-SEARED SEA SCALLOPS	chilled spring vegetable salad buttermilk spiced carrot crisp 36
10 OZ. FILET MIGNON	potatoes au gratin sauce béarnaise 60
COLORADO RACK OF LAMB	hummus castelvetro olive tapenade spinach veal reduction 45
CHICKEN "BLT"	braised chard fried green tomato bacon parmesan brodo 32
BRAISED VEAL OSSOBUCO	smoked saffron risotto anchovy & pine nut gremolata orange zest 45
12 OZ. BERKSHIRE PORK CHOP	dijon cream broccolini crispy garlic 34
MUSHROOM CARBONARA	homemade fettuccine wild mushrooms parmesan cured egg yolk 28

SIDE

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
COLLARD GREENS	bacon lardon chipotle molasses crispy garlic 10