

# T | R

## 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
TUNA TARTARE	watermelon dashi   seaweed salad   yuzu   basil seed   20
LOBSTER WHIPPED POTATOES	chive butter   15

### SANDWICH

	[served on homemade brioche bun with choice of fries or house salad]
BACON CHEESEBURGER	aged cheddar   bibb lettuce   heirloom tomato   red onion   16
KOREAN FRIED CHICKEN	gochujang glaze   kewpie mayo   miso honey   kimchi pickle   14
P.B.L.T.	confit pork belly   bacon   bibb lettuce   heirloom tomato   spicy aioli   13

### ENTREE

FRIED CHICKEN SALAD	kale   hard egg   dill pickle   onion   honey mustard   14
PAN-ROASTED SALMON	summer succotash   fregola   creme fraiche   17
BEER-BATTERED FISH & CHIPS	icelandic cod   fish sauce caramel   spicy aioli   handcut fries   16
STEAK FRITES	filet mignon   handcut fries   chimichurri   30
BUTTER-POACHED ICELANDIC COD	lemongrass dashi   braised & pickled mushroom   fresno chili   20
SEA SCALLOPS	chilled udon noodles   sesame   ginger   chili   pineapple   bok choy   22