

# 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
P.E.I. MUSSELS	artichoke capers   fresno chili   garlic   lemon zest   15
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
CHICKEN TORTILLA SOUP	corn   black bean   tomato   sour cream   tortilla   cheddar   10

### ENTREE

ROASTED DUCK BREAST	barley   duck confit   black garlic   beets   hazelnut   burnt honey   40
CRAB CAKES	jumbo lump crab   truffle hash brown   asparagus   tartar sauce   60
BRAISED VEAL OSSOBUCO	smoked saffron risotto   anchovy & pine nut gremolata   orange zest   45
PAN-SEARED SEA SCALLOPS	pork belly   butternut squash   curried applesauce   brussels sprouts   36
10 OZ. FILET MIGNON	potatoes au gratin   sauce béarnaise   60
COLORADO RACK OF LAMB	hummus   castelvetrano olive tapenade   spinach   veal reduction   45
HALIBUT	clams   fennel gremolata   fingerling potatoes   shrimp brodo   36
ROASTED CHICKEN	breast & thigh   potato dumplings   peas & carrots   swiss chard   34
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