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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
P.E.I. MUSSELS	artichoke capers piquillo pepper 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
FRIED GREEN TOMATOES	remoulade sweet corn chutney 10
DUCK RAVIOLI	duck leg confit mushroom pine nuts crispy parsnip 18
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 castelvetro olive tapenade spinach veal reduction 45
ROCKFISH	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