

# 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	trinity 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
PAN-SEARED SEA SCALLOPS	pork belly   butternut squash   curried applesauce   brussels sprouts   36
10 OZ. FILET MIGNON	potatoes au gratin   sauce béarnaise   65
COLORADO RACK OF LAMB	hummus   castelvetro olive tapenade   spinach   veal reduction   45
BOUILLABAISSE	monkfish   mussels   fennel   crunchy bread   35
ROASTED CHICKEN	breast & thigh   potato dumplings   peas & carrots   swiss chard   34
VEAL TENDERLOIN	lion's mane risotto   pork belly   rocket oil   42
SHORT RIB	sorghum glaze   whipped potatoes   mustard greens   crispy garlic   36
MUSHROOM CARBONARA	fettuccine   bacon   wild mushrooms   parmesan   cured egg yolk   28

### SIDE

BRAISED KALE	chipotle   bacon   apple cider vinegar   6
SEASONAL MUSHROOMS	shiitake & oyster   chicken stock   shallot   herbs   10
LOBSTER WHIPPED POTATOES	chive butter   15
POTATOES AU GRATIN	gruyere & parmigiano reggiano   6