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THE TASTING ROOM

est. 2001

STARTER

ATLANTIC SCALLOP CRUDO	ruby grapefruit avocado citrus trout roe watercress puffed rice 19
STEAMED CLAMS	house fennel sausage little tomato pernod garlic butter baguette 19
CRISPY DUCK WINGS	cider braise tamari citrus crispy garlic 15
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
BLACK ANGUS BEEF TARTARE	dijon cornichon shallot herbs olive oil pappadum 18
CHARRED SPANISH OCTOPUS	house lamb merguez olive chile oil almond herbs salsa verde 18
PANKO SHRIMP	mirin dipping sauce 18
MARISCOS COCKTAIL	crab shrimp octopus tomato avocado hot sauce corn chips 20
LIONI LATTICINI BROOKLYN BURRATA	charred bread orange harissa coriander mustard fennel tomato 18
LOBSTER CHOWDER	amontillado sherry corn potato cream 16

SALAD

BABY ICEBERG WEDGE	jasper hill bayley hazen blue cheese little tomato herbs bacon 14
BABY LETTUCES	maryland apex bee honey vinaigrette berries 10
LITTLE GEM CAESAR	cholula caesar brioche croutons white anchovy 12

ENTREE

CHESHIRE PORK BELLY	anson mill's sea island peas tomatoes pea shoots bacon dashi 32
ATLANTIC SEA SCALLOPS	sunchoke asparagus snow pea leaves miso sunflower 38
PAN ROASTED NOVA SCOTIA HALIBUT	goat cheese grape cucumber bacon onion sumac sorrel 35
JUMBO LUMP CRAB CAKES	brioche celery root pistou white celery parsley 50
10 OZ. FILET MIGNON	potatoes au gratin sauce béarnaise 65
BLACK ANGUS HANGER STEAK	fingerling potato heirloom carrot fennel caper chimichurri 42
ROASTED HEIRLOOM CHICKEN	breast and leg tabbouleh spicy green harissa 36
HAND MADE PAPPARDELLE	local mushrooms charred chicories rye crunch sorrel cress 27

SIDE

CRISPY BRUSSELS	red boat caramel delicious 10
LOBSTER WHIPPED POTATOES	yukon potato butter cream 18
EARLY SPRING ASPARAGUS	ramp pistou maldon cracked pepper 12