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THE TASTING ROOM

est. 2001

STARTER

EARLY SEASON GAZPACHO	watermelon cucumber tomatoes bay leaf oil pumpkin seed oil 13
ATLANTIC SCALLOP CRUDO	ruby grapefruit avocado citrus trout roe watercress puffed rice 19
STEAMED CLAMS	house fennel sausage tomatoes pernod garlic butter baguette 19
CRISPY DUCK WINGS	cider braise tamari crispy garlic 15
CRAB DIP	jumbo lump crab aged cheddar old bay charred baguette 20
BLACK ANGUS BEEF TARTARE	dijon cornichon shallot herbs olive oil pappadum 18
CHARRED SPANISH OCTOPUS	lamb merguez castelvetrano olive chile oil almond salsa verde 18
PANKO SHRIMP	mirin dipping sauce 18
MARISCOS COCKTAIL	crab shrimp octopus tomato avocado hot sauce corn chips 20
LIONI LATTICINI BURRATA	charred bread orange harissa coriander mustard fennel tomato 18
LOBSTER CHOWDER	sherry corn potato cream 16

SALAD

ICEBERG WEDGE	jasper hill bayley hazen blue cheese little tomato herbs bacon 14
BABY LETTUCES	almond berries radish apex bee honey vinaigrette 12
CAESAR	little gem brioche croutons white anchovy classic dressing 12

ENTREE

CHESHIRE PORK BELLY	anson mill's sea island peas tomatoes pea shoots bacon dashi 35
ATLANTIC SEA SCALLOPS	sunchoke asparagus snow pea leaves miso sunflower 43
PAN ROASTED NOVA SCOTIA HALIBUT	goat cheese grapes red onion cucumber bacon sumac sorrel 41
ELYSIAN FIELDS LAMB SHANK	golden beet harissa saffron fregola kalette lamb jus 44
JUMBO LUMP CRAB CAKES	brioche celery root slaw local apple white celery ramp pistou 50
10 OZ. FILET MIGNON	potatoes au gratin sauce béarnaise 65
11 OZ. USDA PRIME STRIP STEAK	fingerling potato roasted mushroom fennel caper chimichurri 60
PASTURE LIVING FARM'S CHICKEN	breast and leg tabbouleh spicy green harissa ramp relish 36
LOBSTER BUCATINI PASTA	shrimp butter smoked lamb bacon red chile toasted crumbs 38

SIDE

BRUSSELS SPROUTS	red boat caramel 10
LOBSTER WHIPPED POTATOES	yukon potato butter cream 18
CHARRED SPRING ASPARAGUS	ramp pistou lemon oil 12