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THE TASTING ROOM

STARTER

KOFTE	turkish meatballs tzatziki tabbouleh sumac onion lavash 15
PACIFIC YELLOWTAIL CRUDO	asian pear & mango green curry avocado 19
BEEF TARTARE	dijon cornichon shallot herbs olive oil pappadum 18
FRIED ARTICHOKEs	amba tahina pomegranate pickled turnips marmalade 16
SPANISH OCTOPUS	lamb merguez castelvetrano olive chile oil almond salsa verde 18
PANKO SHRIMP	mirin dipping sauce 18
BURRATA	roasted tomato arugula salsa castelvetrano olive eggplant 16
COUNTRY HAM & CORNBREAD	edwards surryano ham white bean & escarole fried leeks 16
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
LOBSTER CHOWDER	sherry corn potato cream 16
GAZPACHO	watermelon cucumber tomato bay leaf oil 13
ICEBERG WEDGE	jasper hill bayley hazen blue cheese little tomato herbs bacon 14
CAESAR SALAD	romaine brioche croutons white anchovy parmigiano 12

ENTREE

ATLANTIC SEA SCALLOPS	papaya yogurt couscous fried maitake bacon 43
11 OZ. WAGYU FLANK STEAK	summer succotash fennel caper chimichurri 60
NOVA SCOTIA HALIBUT	goat cheese grapes red onion cucumber bacon sumac sorrel 41
ELYSIAN FIELDS LAMB SHANK	grilled flat bread chile onion fennel sugar snap pea tzatziki 44
8 OZ. JUMBO LUMP CRAB CAKE	charred zucchini crab marinara 50
10 OZ. FILET MIGNON	potatoes au gratin sauce béarnaise 65
ROASTED LOCAL CHICKEN	mushroom rosemary jus anson mills grits 36
LOBSTER BUCATINI PASTA	shrimp butter house smoked lamb bacon red chile toasted crumbs 38
PORK BELLY	heirloom summer runner beans little tomatoes quince harissa 35

SIDE

BRUSSELS SPROUTS	fish sauce caramel 10
LOBSTER WHIPPED POTATOES	chive butter 18
CHILLED HARICOT VERT	radish roasted garlic vinaigrette shallot herbs crispy garlic 10