

# T | R

## THE TASTING ROOM

### STARTER

KOFTE	turkish meatballs   tzatziki   tabbouleh   sumac onion   pita   15
PACIFIC YELLOWTAIL CRUDO	asian pear   mango & passion fruit coulis   green curry   avocado   19
BEEF TARTARE	pickled shallot   arugula   balsamic   gorgonzola   18
CRISPY 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
PROSCIUTTO CROSTINI	focaccia   honey comb   gorgonzola   marcona almond   15
CRAB DIP	jumbo lump crab   aged cheddar   old bay   crostini   20
LOBSTER CHOWDER	sherry   roasted corn   potato   cream   16
GAZPACHO	watermelon   cucumber   tomato   bay leaf oil   13
SOM TUM	langoustine   asparagus   zucchini   tomato   peanut   19
HOUSE SALAD	arugula   romaine   cucumber   tomato   onion   radish   lemon vinaigrette   12
CAESAR SALAD	romaine   brioche croutons   white anchovy   parmigiano   12

### ENTREE

ATLANTIC SEA SCALLOPS	papaya-yogurt   miso couscous   maitake   mustard greens   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   smoked lamb bacon   red chile   toasted crumbs   38

### SIDE

BRUSSELS SPROUTS	bacon   sherry vinaigrette   pine nuts   10
LOBSTER WHIPPED POTATOES	chive butter   18
SMASHED FRIED POTATOES	herbs de provence   arugula salsa   castelvetrano olive   tiger sauce   8
CHILLED HARICOT VERT	radish   roasted garlic vinaigrette   shallot   herbs   crispy garlic   10