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THE TASTING ROOM

STARTERS

KOFTE	turkish meatballs tzatziki tabbouleh sumac onion pita 15
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	chilled thai salad lump crab asparagus zucchini tomato peanut 17
HOUSE SALAD	arugula romaine cucumber tomato onion radish lemon vinaigrette 12
CAESAR SALAD	romaine brioche croutons white anchovy parmigiano 12

ENTRÉES

ATLANTIC SEA SCALLOPS	papaya-yogurt miso couscous maitake bacon 43
10 OZ. WAGYU FLANK STEAK	smashed potato arugula salsa brussels sprouts bacon chimichurri 45
NOVA SCOTIA HALIBUT	goat cheese grapes red onion cucumber bacon sumac sorrel 41
LAMB DUO	pea-freekeh salad brined potato harissa-yogurt walnuts 52
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
STROZZAPRETI PASTA	pork confit cauliflower rapini fennel parmigiano breadcrumb 35
FARRO “RISOTTO”	marinated tofu kale arugula shiitake beets corn 30

SIDES

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
SEASONAL MUSHROOMS	maitake - trumpet - beech garlic shallot 10