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THE TASTING ROOM

STARTERS

KOFTE	turkish meatballs tzatziki tabbouleh sumac onion pita 15
BEEF TARTARE	pickled shallot arugula balsamic gorgonzola 18
CRISPY ARTICHOKE	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
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
LOBSTER CHOWDER	sherry roasted corn potato cream 16
SUNCHOKE AND LEEK SOUP	hawayej cashew cream pomegranate seed butternut squash 10
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

DUCK	breast & confit thigh cranberry hoisin salsify guanciale spinach kale 48
SEA SCALLOPS	curried parsnip purée roasted cauliflower fried sunchoke pomegranate 42
10 OZ. PRIME FLANK STEAK	smashed potato arugula salsa brussels sprouts bacon chimichurri 40
CAVATELLI PASTA	pork confit broccoli rabe fennel parmigiano crumb 35
HALIBUT	mushroom cabbage gooseberry shrimp & saffron beurre monté 45
LAMB	chop & shoulder cumin green beans freekeh 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
SHRIMP ÉTOUFFÉE	cajun spices andouille sausage jasmine rice scallion 35
VEGAN RISOTTO	marinated tofu farro kale arugula shiitake beets corn 30

SIDES

BRUSSELS SPROUTS	bacon sherry vinaigrette pine nuts 10
LOBSTER WHIPPED POTATOES	chive butter 18
SEASONAL MUSHROOMS	maitake-trumpet-beech garlic shallot 10
SMASHED FRIED POTATOES	herbs de provence arugula salsa castelvetrano olive tiger sauce 8

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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