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THE TASTING ROOM

STARTERS

APPLEWOOD SMOKED BACON	brown sugar-pepper glaze apple butter dijon pickled mustard seed 12
KOFTE	turkish meatballs tzatziki tabbouleh sumac onion pita 15
PEI MUSSELS	gooseberry-coconut curry fresno chile chili oil focaccia 17
CRISPY ARTICHOKEs	amba-tahina pomegranate pickled turnips marmalade 16
SPANISH OCTOPUS	lamb merguez castelvetrano olive chili oil almond salsa verde 18
PANKO SHRIMP	mirin dipping sauce 18
BURRATA	roasted tomato arugula salsa castelvetrano olive eggplant fennel 16
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
LOBSTER CHOWDER	sherry roasted corn potato cream 16
SUNCHOKE AND LEEK SOUP	hawajej cashew cream pomegranate seed butternut squash 10
HOUSE SALAD	mixed greens fresh vegetables parmigiano croutons red wine vin. 12
CAESAR SALAD	romaine croutons white anchovy parmigiano 12

ENTRÉES

DUCK	breast & confit thigh cranberry hoisin salsify bacon spinach kale 48
SEA SCALLOPS	curried parsnip purée roasted caulilini fried sunchoke pomegranate 42
10 OZ. PRIME FLANK STEAK	smashed potato arugula salsa brussels sprouts bacon chimichurri 40
TAGLIATELLE	shrimp leek tomato cream parmigiano reggiano parsley 35
HALIBUT	mushroom cabbage gooseberry shrimp & saffron beurre monté 45
14 OZ. NY STRIP	potatoes au gratin sauce béarnaise 60
LAMB	chop & shoulder cumin green beans freekeh harissa-yogurt walnuts 52
JUMBO LUMP CRAB CAKES	salsify brussels sprouts tartar sauce 50
10 OZ. FILET MIGNON	potatoes au gratin sauce béarnaise 75
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-shiitake-trumpet-oyster garlic shallot 10

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

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