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## THE TASTING ROOM

### STARTERS

HAMACHI CRUDO	jalapeño relish   kosho aioli   gooseberry   peanut   kosho dressing   19
SPANISH OCTOPUS	romesco   fingerling   harissa chermoula   frisée   golden raisin   almond   16
BEEF CARPACCIO	pepper crust   tahini aioli   shallot   frisée   capers   crostini   20
CRISPY ARTICHOKEs	truffled ricotta   eggplant caponata   pancetta   pine nut   16
PEI MUSSELS	gooseberry-coconut curry   fresno chile   chili oil   focaccia   13
BURRATA	marinated tomato   macadamia crumble   balsamic   basil   focaccia   18
CRAB DIP	jumbo lump crab   aged cheddar   old bay   crostini   20
LOBSTER CHOWDER	sherry   roasted corn   potato   cream   20
PANKO SHRIMP	mirin dipping sauce   18
PEAR SALAD	frisée   arugula   gorgonzola   pine nut   apple cider vinaigrette   12

### SANDWICHES

BACON CHEESEBURGER	cheddar   bacon jam   black garlic aioli   pickled onion   bib lettuce   18
CRISPY CHICKEN	pickle brine   kosho aioli   bibb lettuce   dill pickle   brioche   13
LAMB BURGER	feta tzatziki   arugula   red onion   cucumber   brioche   20

### ENTRÉES

SALMON CAESAR	romaine   crouton   hard egg   white anchovy   classic dressing   20
STEAK FRITES	5oz filet mignon   french fries   house steak sauce   29
DUCK SALAD	frisée   radicchio   black radish   runner bean   peanut   tahini dressing   26
TONKATSU BOWL	pork cutlet   jasmine rice   cabbage   shiitake pickle   hot mustard   15
FISH & CHIPS	beer battered icelandic cod   hand cut fries   tartar   malt vinegar   24
STEAK SALAD	filet   pear   frisée   arugula   gorgonzola   pine nut   apple cider vin.   24
ADOBO TOFU BOWL (V)	maitake   chili hummus   cilantro rice   cucumber-jicama salad   12
GNOCCHI BOLOGNESE	lamb ragu   potato gnocchi   parmesan   chilli breadcrumb   18
SALMON CAKES	celeriac slaw   arugula   yuzu remoulade   19