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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
HOUSE SALAD	mixed greens fresh vegetables parmigiano croutons red wine vin. 10
CAESAR SALAD	romaine croutons white anchovy parmigiano 10

ENTRÉES

FILET MIGNON	10 oz. center cut potatoes au gratin sauce béarnaise 60
SEA SCALLOPS	curried parsnip purée caulilini fried sunchoke pomegranate 35
SHORT RIB	12 oz. potato pavé carrot charred onion spinach gremolata veal jus 52
DUCK	hazelnut soubise hakurei turnip plum chutney turnip greens & confit 38
RACK OF LAMB	artichoke couscous runner bean pistachio preserved lemon yogurt dates 54
TAGLIATELLE (V)	kale pesto shiitake sundried tomato goat cheese pine nuts 28
CHILEAN SEA BASS	tomato curry chick pea fingerling potato hearts of palm 44
RISOTTO	koginut squash pancetta whipped stilton pine nut sage 34
CRAB CAKES	potato pavé asparagus tartar sauce 46

SIDES

BRUSSELS SPROUTS	bacon sherry vinaigrette pine nuts 10
LOBSTER WHIPPED POTATOES	chive butter 20
BLUE OYSTER MUSHROOMS	brown butter shallots thyme garlic 13
FINGERLING POTATOES	romesco harissa chermoula chive 8

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

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