



The Tasting Room

Lunch Menu

Choose 3 Courses – \$20

First Course

Sweet Potato Soup

Kale Pesto | Maple Syrup | Crispy Leeks

-or-

Panko Shrimp

Gulf Shrimp | Panko Crumbs | Rice Vinegar Dipping Sauce

-or-

Arugula Salad

Apples | Celery Root | Frisee | Radish | Dried Cranberries | Blue Cheese | Poppy Seed Dressing

Second Course

Merguez Spiced Shrimp Salad

Hummus | Frisee | Arugula | Olives | Red Onion | Cucumber | Tomato | Radish | TR House Dressing

-or-

Roast Chicken & Bowtie Pasta

Asparagus | Crimini Mushrooms | Cherry Tomato | White Wine Parmesan Sauce

-or-

Salmon Cake

Poached Salmon | Panko | Whipped Potatoes | Sauce Verde

Third Course

Chocolate Caviar

Chocolate Cremeaux | Caramelized Banana Ganache | Cocoa Nib | Banana Crunch

-or-

PB & J Panna Cotta

Sour Cream Panna Cotta | Port Fig Jam | Peanut Crumble | Cinnamon Toast