TASTINGS
WINE BAR & BISTRO

Salads & Soups

SIMPLE SALAD ... 7
organic greens, cranberries,
white balsamic local honey vinaigrette

CRACKED BLACK OLIVE SALAD ... 9
burnt orange, red onion, pistachios, edible flowers, orange blossom vinaigrette

DUCK "LYONNAISE" ... 11
fried cage free egg, house cured duck prosciutto, duck cracklings, frisse lettuce, blood orange & mustard vinaigrette

HOOK & LINE CAUGHT HADDOCK CHOWDER ... 9
smoked haddock, potato, leeks, white truffle oil

Small Plates

POPCORN ... 3
sage brown butter

WARM MARINATED PICHOLINE OLIVES ... 5

TASTINGS' AWARD WINNING BLACK TRUFFLE MAC & CHEESE ... 12

POINT JUDITH CALAMARI ... 10
romesco sauce, roasted garlic, Basque peppers, herbs

BLUE HILL BAY MUSSELS ... 10
house smoked bacon, winter ale, grainy mustard, baguette

WINTER PUMPKIN GNOCCHI ... 12
hazelnut crumble, eggnog froth, pork belly

CHEF'S TASTING MENU

Available every night.
Experience the pleasure of a wide variety of tastes personally selected and hand-crafted by Executive Chef Richard Garcia and Chef de Cuisine Matt Maue, using local ingredients from sustainable resources. Also savor the best wines professionally paired by Sommelier Dave Cicciarella to complement the dishes.

5 COURSES ... 59 WITH WINE PAIRINGS ... 79

NEW ENGLAND ARTISAN CHEESE PLATTER

1 ... 6 / 3 ... 15 / 5 ... 21
Raw Milk Cheddar - VT
Berkshire Blue - MA
Capri Chevre - MA
Hannahbells - MA
Gouda - MA
served with crostini & membrillo

BE SURE TO CHECK OUT OUR DAILY BLACKBOARD SPECIALS

TASTINGS HARVEST BOARD

24

Designed for sharing, our Harvest Board consists of a tasting of house-made pates and terrines and the finest air dried and cooked sausages using classic techniques and recipes. Served with traditional accompaniments.

Entrees

OCEAN FRESH SEAFOOD OF THE DAY ... MARKET PRICE

ALL NATURAL ROASTED 1/2 CHICKEN ... 19
butter basted, red bliss potatoes, roasted root vegetables

NORTH EAST FAMILY FARMS SIRLOIN ... 26
sunchoke & potato gratin, brussel sprouts, truffled jus

HOUSE MADE PAPPARDELLE ... 17
domestic lamb ragu, shaved grana cheese

DUCK SCHNITZEL ... 19
roasted heirloom apples, local turnips, pinot noir jus, baby arugula

BRAISED BERKSHIRE PORK OSSO BUCCO ... 22
butter beans, fennel, orange gremolata, almond milk froth

PLANCHED SEARED QUAIL ... 12, ...21
sweet potato hash, sage & pear stuffing, maple & sherry jus

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* Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of foodborne illnesses.
EXECUTIVE CHEF RICHARD GARCIA • CHEF DE CUISINE MATT MAUE