



TASTINGS

WINE BAR & BISTRO

Gather your family, friends and colleagues for a festive holiday lucheon at Tastings Wine Bar & Bistro this winter.

Served weekdays 11:30 a.m. - 2:00 p.m.

December 9th - December 23rd

Soup, Salads & Sandwiches

(sandwiches served with choice of house made frites or tossed greens)

Red Kuri Squash & Apple Soup ... 8
pumpkin seed oil, sage dusted croutons

Endive & Frisee Salad ... 9
cranberries, Vermont goat cheese, pistachios

Romaine Heart Salad ... 8
warm Spanish white anchovy & garlic dressing, parmesan cheese, lemon

Crouque Madame Sandwich ... 12
Serrano ham, local gruyere, dijon mustard, poached cage free egg, sourdough bread

Tastings Blackbird Farms Burger ... 13
*red onion jam, organic greens, English Muffin *add house cured bacon & VT sharp cheddar for \$1 each*

Entrees

“Hook & Line” Herb Crusted Local Cod ... 22
sunchoke puree, citrus braised endive

Roasted Vermont Quail ... 17
pear stuffing, RI sweet potato, braised winter greens

Steak Frites ... 21
American Wagyu beef, Eva’s organic greens, truffle vinaigrette, hand cut herb frites

Poached Turkey Roulade ... 18
chestnuts, dried cranberries, glazed pearl onions, parsnips

Moules Frites ... 13
Blue Hill Bay Maine mussels, local winter ale, grain mustard, house cured bacon, herb frites

Desserts

Classic Creme Brulee ... 9
red wine biscotti

Organic Chocolate Ganache Cake ... 9
candied beets, house made vanilla ice cream