



The Tasting Room

Fall 2010

SOUPS 5

Chef's Daily Market Soups
Working Within the Seasons

SALADS

TTR Caesar 7
Romaine Hearts, Garlic Croutons,
Parmesan, Creamy Caesar Dressing
add chicken 3

Spinach 12
Spiced Pecans, Dried Cranberries,
Goat Cheese, Balsamic Vinaigrette
add chicken 3

Pepper Crusted Steak 12
Baby Greens, Grilled Apple, Blue Cheese,
Sliced Endive, Red Wine Vinaigrette

Seared Rare Tuna 14
Arugula, Bean Sprouts, Radish, Wasabi,
Sesame-Ginger Vinaigrette

Shrimp Cobb 12
Romaine Hearts, Bacon, Avocado,
Pickled Red Onion, Citrus Vinaigrette

TTR House 5
Baby Lettuce, Cherry Tomatoes, Red Onions

ARTISAN CHEESES

Marcona Almonds, Membrillo, Grapes, Baguette

Chef's Selection
5 for 18
3 for 15

***We would be happy to pair wines
with any of our lunch offerings***



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Fall 2010

ARTISAN SANDWICHES

Chicken Salad 9
Toasted Pecans, Cranberries, Braised Chicken,
Multi-grain Bread, Chips

Pork Belly "BLT" 12
Open Faced, Baby Spinach, Grilled Apple,
Cranberry Crème Fraiche,
Tuscan Boule Bread, Chips

Char Grilled Chicken 9
BLT, Avocado Aioli, Jack Cheese,
Toasted Kaiser Roll, Fries

Smoked Turkey 10
Lettuce, Tomato, Swiss, Cranberry Relish,
Whole Wheat Toast, Chips

Open Face Chicken 10
Tuscan Bread, Basil Pesto,
Provolone Cheese, Arugula Salad

Grilled Angus Burger 9
Choice of Swiss, Provolone or Cheddar Cheese,
Traditional Garniture, Fries

Short Rib Grilled Cheese 12
Melted Brie, Tomato, Ciabatta, Chips

TTR Sandwich Special – add 2
Any Sandwich, Cup of Soup or House Salad
& a Cookie

PIZZAS and PASTA

House Made Pumpkin Agnolotti 10
Crimini Mushroom, Pomegranate, Sage,
Smoked Butter Sauce

Margherita Pizza 12
Extra Virgin Olive Oil, Fresh Basil,
Roma Tomatoes, Mozzarella, Sea Salt

Pollo 14
Grilled Chicken, Black Olives, Sundried Tomato,
Artichoke, Mozzarella Cheese

Truffle Parmesan Fries 8
Roasted Garlic Aioli

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