



TASTINGS

WINE BAR & BISTRO

From Executive Chef Ben Lacy:

It is easy to throw around the terms "farm-to-fork" and "locavore", but what do these terms really mean? They mean that we do everything in our power to support our local community farms, ranchers and fisherman by bringing product to your table that is incredibly fresh. Produce that was picked, fish that was caught, and meat and poultry that was butchered just hours before reaching your table. This doesn't happen by accident... it happens because we care and have built our operations around a philosophy of serving you food with only the finest and freshest of ingredients. All of our dishes are cooked fresh and made-to-order.

I am thrilled to present this menu to you as I believe it represents a movement towards a more socially conscious style of eating and bringing products to your plate that have not travelled thousands of miles, or been pumped full of antibiotics or pesticides. I think this approach matters to your well being and to the well being of our planet. The new layout of our menu goes hand-in-hand with our intent to bring you new cuisine on a more frequent basis as we take advantage of micro-seasons, special catches, or interesting finds we make at area farms.

Bon Appétit!
Chef Ben

From General Manager Mike Cicciarella:

Consistent with Tastings' philosophy of fresh and local ingredients, I have developed a beverage program that compliments Chef Ben's delicious menu while offering a constantly evolving selection of seasonal flavors. Our wine list has something for everyone, with over 250 different wines, over 70 of which are available by the glass. Our selections cover all the major wine regions of the world, including our own backyard. We are constantly on the look-out for hidden gems that will create the perfect pairings with our food selections.

Our beverage selection is enhanced by an extensive array of seasonal hand-crafted beers from some amazing local breweries. We also offer a culinary-inspired cocktail list that incorporates fresh, local or house-made ingredients. We love our jobs and are constantly experimenting with exciting new flavor combinations, so there is always something new on the cocktail menu to try. We want Tastings to be a place where either you can be adventurous and try something new or stick with your favorite old standbys. We're always happy to offer our suggestions for food pairings and always want you to feel free to ask us to create something special for you that may not be on our written menu.

Cheers!
Mike

*** Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of foodborne illnesses.**

**** Before placing your order, please inform your server if a person in your party has a food allergy.**

***** 18% gratuity will be added to parties of 6 or more.**



FIRSTS



NATIVE RHODE ISLAND POPCORN 4
bone marrow / sage

SELECTION OF MARINATED OLIVES 6
Marcona almonds / herbs / orange zest

MARKET SALAD 7
local greens / market vegetables /
pimenton crisps / red wine vinaigrette

HARICOT VERT SALAD 10
roasted fall vegetables / truffle vinaigrette
crispy shoestring red onions

ROASTED WHITE BARN FARM BEET SALAD 11
mushroom conserva / goat cheese croutons / champagne vanilla vinaigrette

ROASTED PUMPKIN & PEAR SOUP 8
toasted walnut & cranberry gremolata / vin cotto

SEASONAL FLATBREAD 11
Narragansett Creamery ricotta / sweet corn puree / chicken confit / harissa vinaigrette

BLUEFISH RILLETTE 10
whole grain mustard / piccalilli / crostini

POINT JUDITH CALAMARI 11
pepperoncini / kalamata olives /
herbs / romesco

HOUSE MADE PORK SAUSAGE 11
braised cabbage / house cured bacon / vol au vent

AWARD WINNING MAC & CHEESE 13
Grafton Village cheddar / truffles

ADD DUCK CONFIT ... 4

CRISPY VEAL SWEATBREADS 11
cauliflower puree / sherry demi-glace

HUDSON VALLEY FOIE GRAS 16
apple jam / shortbread / honey & pine nut brittle

TASTINGS' HARVEST BOARD 24

Our Harvest Board consists of a tasting of pâtés and terrines and the finest air dried and cooked sausages. Served with traditional accompaniments.

ARTISAN CHEESE TASTING

1 ... 6 / 3 ... 15 / 5 ... 21

A selection of the finest artisan cheeses.
Served with crostini and membrillo.

**BE SURE
TO CHECK OUT
THE BLACKBOARD
FOR OUR
DAILY FEATURES**

FIRSTS



ENTREES



TASTING MENU*

Experience the pleasure of a wide variety of tastes personally selected and hand-crafted by our chefs, using local ingredients from sustainable resources. Also, savor the best wines professionally paired to complement the dishes.

** Available on select days. Ask your server for details.*

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

SUSTAINABLE SEAFOOD OF THE DAY crispy chickpeas / sea salty feta / tomatoes / buerre blanc	mkt
BRAMBLY FARMS BURGER caramelized romaine lettuce / Vermont cheddar / crispy pork belly / smoked tomato aioli / smoked paprika chips / house pickles	16
ALL NATURAL CHICKEN whipped potatoes / market vegetables / jus	23
SWEET CORN RISOTTO pickled hot pepper & herb salad / pimenton	17
SKILLET ROASTED MUSCOVY DUCK BREAST pumpkin gnocchi / caramelized onions / roasted walnuts / cranberry duck jus	28
PAINTED HILLS SIRLOIN pluot pommes Anna / foraged wild mushrooms / crispy salsify / Bordelaise	30
BRAMBLY FARMS PORK scallion short stack / baby arugula / miso pork jus / fried farm fresh egg	24
SEARED BOMSTER SCALLOPS confit delicata squash / romaine fondue / saffron tomato jam / sea urchin	27
HOPKINS SOUTHDOWN LAMB smoked potato gratin / butternut squash agro dolce / oregano persillade	30
VERMONT RABBIT chestnut agnolotti / butter braised baby leeks / salsify & apple mousse / truffles	26

ENTREES



COCKTAILS & BEER



SEASONAL CREATIONS

SANGRIA ... 10 (glass) / ... 40 (pitcher)
seasonal selection

APPLE GINGER "MOJITO" 11
Absolut Orient Apple / mint / lime
Domaine de Canton Ginger Liqueur /

THE BOG 11
Triple 8 Cranberry Vodka /
Offley White Port / vanilla / thyme /
Ocean Spray Cranberries

PEAR TREE 11
Farmer's Organic Gin / St. Germain /
Belle de Brillet / local pears

RED VELVET 11
Van Gogh Dutch Chocolate Vodka /
UV Cake Vodka / local beets /
Godiva White Chocolate Liqueur

CARAMEL APPLE 11
Van Gogh Dutch Caramel Vodka /
Berentzen Apfelkorn / fresh lemon /
walnuts

HARVEST SPICE 9
pumpkin spice infused Montanya
Colorado Rum / pumpkin syrup /
fresh brewed Jim's Organic Coffee

CLASSIC COCKTAILS

MOSCOW MULE 10
Russian Standard Imperial Vodka / fresh lime /
ginger beer

SAZERAC 11
Sazerac Rye / Peychaud's Bitters /
Herbsaint / lemon

AVIATION 10
Plymouth Gin / Crème Yvette /
Luxardo Maraschino / lemon

PIMM'S CUP 9
Pimm's #1 / ginger beer /
muddled cucumber & lemon

TASTINGS FAVORITES

BACON MANHATTAN 🐷 13
bacon infused Weller 7yr Bourbon /
maple / black pepper / sweet vermouth

PROUD MARY 🐷 12
jalepeno infused Bakon Vodka /
essence of bloody mary / house pickle

LYCHEE MARGARITA 13
Dobel Tequila / St. Germain /
lychee / fresh lime

CHERRY BOMB 11
44° North Organic Rainier Cherry Vodka /
Orgeat / sweet vermouth / fresh lemon

NECTOR ON ICE 10
Moet et Chandon Nectar Imperial
over ice / lime

🐷 Cocktails can be made pork free.

BEER

DRAFT

PEAK ORGANIC FALL SUMMIT 8
MAYFLOWER PALE ALE 7

BOTTLES

BUD LIGHT 5
PACIFICO (Mexico) 5
STELLA ARTOIS (Belgium) 6
SAM ADAMS LIGHT (MA) 6
PEAK ORGANIC IPA (ME) 6
MAYFLOWER SEASONAL (MA) 6
NEWPORT STORM BLUEBERRY (RI) 6
NEWPORT STORM HURRICANE AMBER (RI) 6
HAVERHILL LEATHERLIPS IPA (MA) 6
HAVERHILL WHITTIER WHITE (MA) 6
ERDINGER DUNKEL WEIZEN (Germany) 10

BOMBERS (22 oz.)

SEASONAL SELECTIONS FROM PRETTY THINGS,
BERKSHIRE BREWING COMPANY, BLUE HILLS
BREWERY & HAVERHILL BREWERY



WINE FLIGHTS



TINY BUBBLES ... 17

Domaine Chandon Rosé (Napa Valley, CA)
Veuve Clicquot Yellow Label (Reims, France)
Ruinart Blanc de Blancs (Reims, France)

WORTH WHITING HOME ABOUT ... 15

Huber 'Hugo' Gruner Veltliner (Traisental, Austria)
Sigalas Assyrtiko (Santorini, Greece)
Feudi Di San Gregorio Greco di Tufo (Campania, Italy)

FRENCH KISS ... 15

Chateau de Sancerre (Loire Valley, France)
Sipp Mack Pinot Blanc (Alsace, France)
Trimbach Gewurztraminer (Alsace, France)

WHISPER SWEET SOMETHINGS ... 14

Sakonnet Vineyards Vidal Blanc (Little Compton, RI)
Domaine Pichot Vouvray (Vouvray, France)
Loosen Bros. Dr. L QbA (Mosel-Saar Ruwer, Germany)

BED OF ROSÉS ... 14

Charles & Charles Syrah Rosé (Columbia Valley, WA)
Crios Rosé of Malbec (Mendoza, Argentina)
Bastianich Rosato Refosco (Friuli, Italy)

BIG BOYS ... 16

Guenoc Petite Sirah (Lake County, CA)
Pascual Toso Malbec (Mendoza, Argentina)
Renwood Old Vine Zinfandel (Amador County, CA)

RED BLOODED AMERICAN ... 16

Bethel Heights Pinot Noir (Willamette Valley, OR)
Turley 'Old Vines' Zinfandel (Howell Mountain, CA)
Joseph Carr Cabernet Sauvignon (Napa County, CA)

SPANISH ARMADA ... 16

Wrongo Dongo Monastrell (Jumilla, Spain)
Volver Tempranillo (La Mancha, Spain)
Atteca Garnacha (Calatayud, Spain)

ITALIAN STALLIONS ... 16

Bùcaro Montepulciano d'Abruzzo (Abruzzo, Italy)
San Lorenz Rosso di Montalcino (Tuscany, Italy)
Domodimonti "Picens" (Marche, Italy)

THE ROAD LESS TRAVELED ... 14

Casa Lapostolle Carmenere (Colchagua Valley, Chile)
La Capra Pinotage (Paarl, South Africa)
Zenato Valpolicella (Veneto, Italy)

DIAMONDS IN THE ROUGH ... 16

Cameron Hughes Lot #259 Riesling/Chenin Blanc
(Columbia Valley, WA)
Cameron Hughes Lot #241 "SGM"
(Arroyo Seco, CA)
Cameron Hughes Lot #219 "Monte Rosso" Zinfandel
(Sonoma Valley, CA)

DOWN UNDER ... 13

Robert Oatley Pinot Grigio (Adelaide Hills, Australia)
Peter Lehman Shiraz (Barossa Valley, Australia)
Penfolds 'Thomas Hyland' Cabernet Sauvignon (South Australia)

SWEET FINISHES ... 15

Banfi Rosa Regale Brachetto d'Aqui (Tuscany, Italy)
Renwood Orange Muscat (Amador County, CA)
Campbell's Tokay (Australia)

Choose from any of the grape varieties listed below for a custom flight showcasing the differences in aroma, flavor and style. ... 14

CHARDONNAY SAUVIGNON BLANC PINOT GRIS/PINOT GRIGIO
RIESLING CABERNET SAUVIGNON MERLOT
PINOT NOIR ZINFANDEL SYRAH/SHIRAZ MALBEC