

# TASTINGS

## WINE BAR & BISTRO

### SALADS & SOUPS

**SIMPLE SALAD ... 7**  
organic greens, shaved vegetables,  
house vinaigrette

**GREEN BEAN SALAD ... 10**  
Benton's country ham, greens,  
green goddess dressing

**SPINACH SALAD ... 10**  
Baffoni's fried egg, house cured bacon, radish,  
Westfield Farm capri chevre,  
red wine vinaigrette

**HEIRLOOM TOMATO  
& CUCUMBER GAZPACHO ... 10**  
mozzarella, smoked balsamic

### SMALL PLATES

**NATIVE RHODE ISLAND  
POPCORN ... 3**  
duck fat, lemon thyme

**WARM MARINATED  
PICHOLINE OLIVES ... 5**

**ISLAND CREEK  
OYSTERS ... 2.50 EACH**  
bloody mary gelee, fennel pollen

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

**POINT JUDITH  
CALAMARI ... 10**  
romesco sauce, herbs, kalamata olives,  
Basque pepper

**HILL FARM  
PORK MEATBALLS ... 10**  
sofrito, Wisconsin parmesan

**BLUE HILL BAY  
MUSSELS ... 12**  
swiss chard, grain mustard, charred lemon,  
Arbequina oil

**WILD MUSHROOM  
FLATBREAD ... 12**  
caramelized onion, ricotta, arugula,  
lemon thyme dressing

### CHEF'S TASTING MENU

Available every night.

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  
by Wine Director Scott Shoer to complement the dishes.

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

### ENTREES

**OCEAN FRESH  
SEAFOOD OF THE DAY  
... MARKET PRICE**

**ROASTED 1/2 CHICKEN ... 21**  
whipped potatoes, carrots, jus

**NORTHEAST FAMILY FARMS  
CRISPY PORK BELLY ... 22**  
warm black chickpea salad, preserved lemon,  
flavors of hummus

**WILD STRIPED BASS ... 28**  
summer vegetable hash, tomato, dill oil,  
Benton's country ham froth

**PAINTED HILLS  
SIRLOIN ... 28**  
crispy potato pave, green beans,  
glazed shallots

**OAKE KNOLL AYSHIRES  
VEAL MEATLOAF ... 24**  
cheesy polenta, poached farm egg,  
succotash

**RICOTTA STUFFED  
SQUASH BLOSSOMS ... 18**  
housemade spaghetti,  
slow roasted tomatoes, fennel & pollen

**BRAISED PEL FREEZ  
RABBIT ... 26**  
semolina gnocchi, Bright Lights chard,  
shaved radish, hints of citrus,  
nasturtium

**BLACKBIRD FARMS  
BURGER ... 15**  
English muffin, red onion jam, pickle,  
Great Hill Blue Cheese dressing,  
rosemary chips

### NEW ENGLAND ARTISAN CHEESE PLATTER

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

A selection of New England's  
finest artisan cheeses.  
Served with crostini & membrillo.

### BE SURE TO CHECK OUT OUR BLACKBOARD FEATURES

### TASTINGS' HARVEST BOARD 24

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