



T&R + Old Westminster



FIRST COURSE

Burrata asparagus, oro blanco, twin bears bakery sourdough

2022 Salt | aromas of green melon and pear, salted apricots & grapefruit

SECOND COURSE

Ravioli cherry glen farms goat cheese, parmesan brodo, ramps 23

Rigatoni arrabbiata, brown butter 21

Lasagna pepperoni bolognese, ricotta fondue 23

Orecchiette mushroom bolognese, braised maitakes 21

ENTREE

Hanger Steak balsamic – tamari marinated, buttery potatoes, broccolini, braised mushrooms

2018 Rev | aromas of fresh blueberry, fresh cherry, & charred wood

DESSERT

Sticky Toffee Cake date, caramel sauce, walnuts, banana jam, pineapple sorbet

2021 Terricota | aromas of honey pineapple with tart apricots

