



Restaurant Week March 2017

Dinner

Appetizers

Romaine Lettuces Tossed with Creamy Garlic Vinaigrette,
Shaved Parmesan Cheese and Buttered Croutons

RI Clam Chowder or Soup of the Day

RI Mushroom Fricasse, Shallots and Great Hill Blue Cheese
on grilled bread with micro herbs

Smoked Bluefish Pate

Spring Vegetable Pickle and Horseradish Crème Fraiche

Entrees

Rockland Ranch Lamb Sugo

Braising Vegetables, Red Wine, Tomato with Fresh Cavatelli,
Shaved Parmesan and Mint Gremolata

Pan Roasted Baffoni Farm Chicken and Leg Confit

Spring Dug Parsnip Puree, Farro and Foraged Mushrooms

Native Monkfish and Clams

Pancetta, Plum Tomatoes, Roasted Fennel with Fingerlings and Basil

Seared Blue Codfish

Spring Pea Risotto, Charred Leeks and Carrot Broth

Desserts

Meyer Lemon Curd Tartlets

Raspberry-Ginger Jam, Whipped Meringue

Chocolate Peanut Butter Mousse

Executive Chef Rich Silvia

Sous Chef Chris Jones