



Restaurant Week November 2017

\$34.95

Appetizers

Choice of

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
Vegetable Pickle and Horseradish Crème Fraiche*

Entrees

Choice of

Royalton Farm Wagyu Beef Sugo

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

Pan Roasted Baffoni Farm Chicken

House Made Chicken Chourico, Beluga Lentils, Roasted Delecta Squash and Butternut Dashi

Native Monkfish and Clams

Pancetta, Plum Tomatoes, Roasted Fennel with Fingerlings and Basil

Seared Native Catch of the Day

Confetti Barley, Mustard Greens, Eggplant Agrodolce, Chive Oil and Romesco Sauce

Desserts

Choice of

*Meyer Lemon Curd Tartlets
Raspberry-Ginger Jam, Whipped Meringue*

Chocolate Peanut Butter Mousse

Executive Chef Rich Silvia

Chef de Cuisine Chris Jones

*Please inform your server of any allergies
The consumption of raw or undercooked food increases the risk of food
borne illness*