



Winter Menu

Smaller Plates

Native Field Greens and Petite Lettuces
Shy Brothers Hannahbells, Marcona almond, fennel cracker bread, Meyer lemon vinaigrette
Fourteen

Roasted Acorn Squash Soup
Beltane Farm chevre, Hazelnut, Guajillo chili, cocoa
Seventeen

Stonington Lobster Agnolotti
Yellow corn polenta, melted leeks, chestnut, blood orange, licorice herbs
Nineteen

Glazed Hopkins Farm Lamb Belly
Cauliflower, Pignoli, caper, yogurt, preserved lemon, brown butter
Eighteen

Tartlet of Hudson Valley Foie Gras
Pistachio, cherry, sweet & sour onion, red watercress, bittersweet chocolate
Twenty Six

Matunuck Oysters
Local apple mignonette, Cabot Clothbound cheddar sponge, Cottrell granite
Sixteen

New England Artisanal Cheese
Quince, fig mostarda, green apple, honeycomb, baguette
Twenty One

Larger Plates

Roasted Sea Scallops
Glazed Berkshire pork belly, red cabbage, rutabaga, apple, sauce Dijonnaise
Thirty Eight

Sauteed Native Fluke
Charred romaine, confit potato, tempura white anchovy, tarragon ravigote
Thirty Four

Butter Poached Stonington Lobster
Maine shrimp, mussels, caramelized cauliflower, fennel, sweet potato, red curry nage
Thirty Nine

Roasted Berkshire Pork Belly
Cassoulet of Heirloom shelling beans, house smoked chicken thigh, pickled radish
Thirty One

Duet of White Pekin Duckling
Caramelized Brussels sprouts marmalade, salsify, grapefruit, red beet aigre doux
Thirty Six

Pineland Farms Grass Fed Rib Eye
Russet potato puree, Maitake mushroom, Cippolini onion, black garlic jus
Forty Eight



Chef's Tasting Menu

Our Chef's tasting menu is designed to offer our guests an opportunity to take a guided journey through our menu to experience a variety of local, regional ingredients utilizing various preparations.

AMUSE BOUCHE



MATUNUCK OYSTERS

Local apple, Cabot Clothbound cheddar, Cottrell granite



ROASTED ACORN SQUASH SOUP

Beltane Farms Chevre, hazelnut, Guajillo chile



TARTLET OF HUDSON VALLEY FOIE GRAS

Sweet & sour onion, pistachio, bittersweet chocolate, cherry



ROASTED POINT JUDITH SEA SCALLOP

Glazed pork belly, braised red cabbage, rutabaga, apple



PINELAND FARMS GRASS FED RIB EYE

Russet potato puree, Maitake mushroom, black garlic jus



SOUFFLE OF THE EVENING

Appropriate garnishes, house made sauce

NINETY FIVE DOLLARS

WITH WINE PAIRING ~ ONE HUNDRED AND FORTY FIVE

Menu is available for the entire table only

Menu Authors: John Kolesar, Jennifer Backman, Christine Sotera

Our Local Friends & Farmers

Matunuck Oysters, South Kingstown, RI ~ Schartner Farm, Exeter, RI ~ Watch Hill Farms, Watch Hill, RI
Anne and Richard Cook, Watch Hill, RI ~ Baby Greens Farm North Kingstown, RI
Hopkins Southdowns, Scituate, RI ~ Blackbird Farm, Smithfield, RI
Wishing Stone Farm, Little Compton, RI ~ Pat's Pastured, North Kingstown, RI
The Farmer's Cow, Lebanon, CT ~ La Belle Farms, Ferndale, NY
Four Town Farm, Seekonk, MA ~ Barden Orchard, Scituate, MA