SummerMenu, Week of July 7th– July -13th, 2014

Small Plates

Spring Artichoke Soup *Watch Hill Farm, Westerly, RI*
young onion, truffle, farm egg

Citrus Cured Lobster *Galilee, RI*
ossetra caviar, early summer stone fruit, green tomato, espelette emulsion
supplement of $20

Avondale Vegetables *Avondale Farm, Watch Hilll, RI*
horseradish greens, sea lettuce, citrus

Matunuck Oyster *Matunuck Oyster Farm, South Kingstown, RI*
dashi gelée, spiced cabbage, lime

Watch Hill Egg *Avondale Farm, Watch Hill, RI*
tomato, wild blossom, brown butter zucchini purée

Chilled Jonah Crab *Bar Harbor, ME*
fennel, salsify, wellfleet clams, spiced sausage

Foie Gras *New York State*
strawberries, rhubarb, citrus

Seventy-Eight Dollars for Three Courses
Ninety-Five Dollars for Four Courses

Large Plates

Roasted Scallops *George's Bank, North Atlantic*
seaweed butter, baby vegetables, rice, truffle shellfish emulsion

Rhode Island Monkfish *Galilee, RI*
mushroom, cashew, foie gras, radish

Atlantic Halibut *Bar Harbor, ME*
white asparagus, rhubarb, grapefruit, sesame, horseradish

Atlantic Bream Croustillant Au Pain *Long Island Sound, CT*
zucchini, torched cucumber, roasted shellfish tomato broth

Slow Roast Veal Steak *New York State*
sweetbreads, parmesan, mustard, summer beans, hazelnut

New England Family Farms Beef *Ioka Valley Farms, Hancock, MA*
osso bucco, hearts of palm, trumpet mushrooms, buckwheat

Variation of Lamb *Hopkins Southdown's, North Scituate, RI*
roasted loin, confit tongue, whey braised shoulder, spring vegetables, avondale radish, young onions

Spring Vegetable Garden *Farm Fresh Co Op, Rhode Island*
radish, carrot, zucchini,allium, rhode island mushroom

Desserts

Fair Trade Chocolate *Valrhona Grand Cru, Ec*uador
as a gateaux, caramel,avocado sorbet, chocolate sorbet, lime foam

Dairy *Farmers Cow, Lebanon, CT*
as a panna cotta,profiteroles, vanilla seed ice cream, caramel, lemon

Chevre *Beltane Farms, Lebanon, CT*
as a mousse,cherry fritter, cherry sorbet, ice wine gel

Blackberries *Schartner Farms, Exeter, RI*
as a torte, mascarpone, sunflower spongecake, buttermilk granite, blackberry sorbet

New England Artisanal Cheese *Local Dairy Farms*
seasonal accompaniments, rugbrod bread
supplement of $5

Caramelized White Chocolate Banana Souffle
salted caramel sauce, pistachio ice cream, mint olive oil
supplement of $10

Adam Young

Executive Pastry Chef