Wednesday

February 28th, 2013

Smaller Plates

Roasted Scallops
Heirloom beans, house cured bacon, parsley, lemon
Eighteen

Bibb Lettuce Salad
Poached pears, candied pecans, pickled onions, Bloomsdale cheese
Fourteen

Smoked Potato and Sour Cream Soup
Slow cooked Watch Hill Farm egg, rye focaccia, garlic, alliums
Fifteen

Roasted Hudson Valley Foie Gras
Apple tarte tatin, frisée salad, shallot sherry vinegar reduction
Twenty Five

Turnip Sesame Panna Cotta
Pink grapefruit, sesame tuille, celery, frisée
Eleven

Seared Block Island Tuna
Ponzu, fennel, radish, green apple, ankimo
Twenty Two

New England Cheese Plate
Fig mostarda, cassis, honeycomb, pomegranate pate de fruit
Twenty One

Larger Plates

Pan Fried Cod
Spinach, winter vegetables, cod brandade, coq au vin sauce
Thirty Six

Olive Oil Poached Black Bass
Seared bay scallops, carrot purée, glazed endive, citrus, caviar
Thirty Eight

Spiced Roasted Lobster
Swiss chard, cardamom cauliflower, whipped yogurt, bergamot
Forty Two

Vermont Pheasant Breast
Coffee French toast, butternut squash, maple, poached pear
Thirty Eight

Rhode Island Lamb Tasting
Loin, braised shank, fennel sausage, garlic, kale, sunflower seeds, apricot
Forty Three

New England Family Farms Beef
Ribeye, short rib open ravioli, parsnip, king oyster mushroom, blood orange
Forty Eight

Harvest Vegetables
Jardinière of glazed winter vegetables, petite herbs and lettuces
Twenty Six

Chef's Tasting Menu

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

Seared Block Island Tuna
Ponzu, fennel, radish, green apple, ankimo

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Smoked Potato and Sour Cream Soup
Slow cooked Watch Hill Farm egg, rye focaccia, garlic, alliums

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Roasted Hudson Valley Foie Gras
Apple tarte tatin, frisée salad, shallot sherry vinegar reduction

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Roasted Scallops
Heirloom beans, house cured bacon, parsley, lemon

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New England Family Farms Beef
Ribeye, short rib open ravioli, parsnip, king oyster mushroom, blood orange

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Soufflé 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, Paul Pearson, Edward Dollinger

Our Local Friends & Farmers
Watch Hill Farms, Watch Hill, RI ~~ Baby Greens Farm, Saunderstown, RI
Hopkins Southdowns, Scituate, RI ~~ Beltane Farms, Lebanon, CT
Blackbird Farm, Smithfield, RI~~ Wishing Stone Farm, Little Compton, RI
Pat's Pastured, North Kingstown, RI~~ Shy Brothers Farm, Westport, MA
Schartner Farms, Exeter, RI~~ The Farmer's Cow, Lebanon, CT
La Belle Farms, Ferndale, NY~~ Four Town Farm, Seekonk, MA