Saturday

February 2nd, 2013

Smaller Plates

Bacon Wrapped Rabbit Loin
Ricotta cavatelli, swiss chard, black truffle, consommé
Eighteen

Bibb Lettuce Salad
Crisp Hannahbells, beet, Forelle pear, Meyer lemon dressing, fennel cracker bread
Fourteen

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

Hudson Valley Foie Gras
Tasting of pineapple, micro mustard, Minus Eight vinegar
Twenty Three

Celery Root Panna Cotta
Pink grapefruit, pistachios, celery, frisée
Eleven

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

Roasted Skate
Parsnip, banana, coconut curry, chili
Fifteen

Larger Plates

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

Sautéed Halibut
Poached lobster, carrot purée, glazed endive, citrus, caviar
Thirty Eight

Seared Sea Scallops
Slow cooked pork belly, boudin noir, butternut squash, chestnut, cassis poached pear
Thirty Six

Connecticut Guinea Hen
Roasted breast, confit thigh, truffled Anson Mills grits, salsify, wild mushroom
Thirty Six

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

New England Family Farms Beef
Ribeye, oxtail cannelloni, 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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Hudson Valley Foie Gras
Tasting of pineapple, micro mustard, Minus Eight vinegar

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

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Seared Sea Scallops
Slow cooked pork belly, boudin noir, butternut squash, chestnuts, cassis poached pear

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New England Family Farms Beef
Ribeye, oxtail cannelloni, parsnip, king oyster mushroom, blood orange

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Soufflé of the Evening
Appropriate garnishes, house made sauce

Ninety Dollars
With Wine Pairing ~ One Hundred and Forty

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