Smaller Plates

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

Grilled Native Swordfish
Parsley crust, fresh cranberry beans, confit garlic, Meyer lemon
Seventeen

Warm Potato Truffle Soup
Sautéed veal sweetbreads, egg yolk raviolo, scallions, Burgundy truffle
Seventeen

Yellow Fin Tuna Crudo
Green apples, radish, soy dashi, nasturtium
Sixteen

Seared New York Foie Gras
Spiced bread and butter pudding, cranberry, orange, hazelnuts, frisée
Twenty Two

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

Larger Plates

Butter Poached Lobster
Butternut squash fondant, lobster mousse, apples, squash ginger velouté
Forty

Seared Scallops
Slow cooked pork belly, sweet potato, Asian pears, bacon, red wine reduction
Thirty Nine

Roasted Halibut
Smoked Watch Hill oyster chowder, spinach, marble rye, braised baby leeks
Thirty Four

Slow Cooked Vermont Pheasant Breast
Wild mushroom risotto, beets, Swiss chard, cipollini onion, watercress
Forty Two

Roasted Ancho-Cocoa Venison Loin
Rösti potato, braised red cabbage, truffle glazed cauliflower, bitter chocolate reduction
Forty Two

Curtin Farm Grass Fed Beef
Roasted New York strip loin, farro verde, celery root, blue cheese, fig
Forty Four

Harvest Vegetables
Jardinière of glazed spring vegetables, petite herbs and lettuces
Twenty Four

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.

Yellow Fin Tuna Crudo
Green apples, radish, soy dashi, nasturtium

~

Warm Potato Truffle Soup
Sautéed veal sweetbreads, fried quail egg, scallion, Burgundy truffle

~

Seared New York Foie Gras
Spiced bread and butter pudding, cranberry, orange, hazelnut, frisée

~

Roasted Scallop
Slow cooked pork belly, sweet potato, Asian pear, bacon, red wine reduction

~

Beef New York Strip Loin
Farro verde, celery root, blue cheese, fig

~

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