



Restaurant Week November 2017

\$35.00

DINNER

Wines of the Evening

Chateau Toutigeac, Bordeaux, France, Red or White \$9

Appetizers

Choice of

Romaine lettuce tossed with creamy garlic vinaigrette, shaved parmesan cheese and buttered croutons

Rhode Island Clam Chowder or Soup of the Day

Rhode Island Mushroom fricasse, shallots and Great Hill Blue Cheese on grilled bread with micro herbs

Smoked bluefish pate and horseradish crème fraiche

Entrees

Choice of

Clover Bud Ranch Rose Veal Ragu

Braising vegetables, red wine, tomato with fresh buccatini, shaved parmesan and gremolata

Pan Roasted Baffoni Farm Chicken

House made chicken chourico, beluga lentils, roasted delectata squash and butternut dashi

Native Monkfish and Clams

Pancetta, plum tomatoes, roasted fennel with fingerlings and basil

Searred Native Arcadian Redfish

Confetti barley, red frilly mustard greens, eggplant agro dolce, chive oil and romesco sauce

Desserts

Choice of

*Meyer lemon curd tartlets
raspberry-ginger jam, whipped meringue*

Chocolate peanut butter mousse

Executive Chef Rich Silvia

Chef de Cuisine Chris Jones

Please inform your server of any allergies

The consumption of raw or undercooked food increases the risk of food borne illness