



Restaurant Week April 2019

\$35 Dinner

Appetizers

Choice of

*Baby Lettuces Tossed with White Balsamic Herb Vinaigrette
Diced Tomato, Cucumber, Balsamic Onions and Purple Ninja
Radish*

Soup of the Day

*House made Squid Ink Bucatini
Calamari, Garlic, Fried Capers, Spanish Olives and Tomato*

*Narragansett Bay Clams Casino
Blistered Shishito Pepper and Applewood Bacon Butter
Toasted Rye Crumbs*

*French Onion Tart
Caramelized Onions, Pulled Short Rib and Gruyere Cheese Fondue*

Entrees

Choice of

*White Horse Tavern Cassoulet
Confit Duck Leg, Duck Sausage, Pork Belly
Soldier Beans, Tomato, Garlic and Duck Fat Bread Crumbs*

*Catch of the Day
Roasted Root Vegetables, Caramelized Cauliflower Puree
And Hazelnut Brown Butter*

*Seared Giannonne Farms Chicken
Cider and Bacon Braised Cabbage,
Caraway Spaetzel, Apple and Caramelized Onion Broth*

*Grilled Beef Shoulder Tender
Yukon Gold, Caramelized Onion and Ale Cheddar Gratin,
Spring Vegetables and Worcestershire Glaze*

Desserts

Choice of

White Horse Tavern Butterscotch Bread Pudding

*Flourless Chocolate Cake
Fresh Raspberries, Rum-Raspberry Sauce and White Chocolate
Panatellas*

Executive Chef Rich Silvia

Sous Chef CJ Mitchell

*Please inform your server of any allergies
The consumption of raw or undercooked food increases the
risk of food borne illness*



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Diced Tomato, Cucumber, Balsamic Onions and Purple Ninja
Radish*

Soup of the Day

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Calamari, Garlic, Fried Capers, Spanish Olives and Tomato*

*Narragansett Bay Clams Casino
Blistered Shishito Pepper and Applewood Bacon Butter
Toasted Rye Crumbs*

*French Onion Tart
Caramelized Onions, Pulled Short Rib and Gruyere Cheese Fondue*

Entrees

Choice of

*White Horse Tavern Beef Wellington
Potato Puree, Roasted Petit Carrots and Perigeaux Sauce*

*Seared Georges Bank Scallops
Chanterelle Mushroom and Roasted Corn Risotto,
Spring Pea Greens, Radishes and Truffle Honey*

*Seared Crescent Farms Duck Breast
Sweet Potato Puree, Caramelized Parsnips, Sautéed Kale
and Port Wine Demi*

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Choice of

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