

Chef's 3 Course Prix-Fixe Menu

Available Sunday-Wednesday 5pm-9pm

\$35 Dinner

First Course

Choice of

Rhode Island Clam Chowder

Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme

Traditional Caesar Salad

Baby Romaine, Garlic Crunchy Seeds, Parmesan, Creamy Caesar Dressing

Add Marinated White Anchovies for 3

Beet Tartare

House Seeded Cracker, Pumpkin Seed Spread, Grapefruit, Cucumber, Humboldt Fog Goat Cheese

Entrées

Choice of

Lamb Crepinettes

Creamy Polenta, Shaved Brussels Sprouts, Whole Grain Mustard & Port Wine Demi-Glace

Lobster Mac and Cheese

Fresh Pasta, Native Lobster, Mascarpone, Fontina, Aged Gouda, Toasted Truffle Crumbs

Herb Roasted Delicata Squash

Maple Glazed Mushrooms, Baby Kale, Creamy Leeks, Ginger-Butternut Puree

Beef Wellington

Foie Gras Mousse, Puff Pastry, Mashed Potato Purée, Sautéed Local Greens, Glazed Carrots,

Perigeaux Sauce

Add \$15

Desserts

Choice of

Seasonal Crème Brulee

Triple Chocolate Mascarpone Mousse Cake

Peanut Butter Caramel, Crispy Quinoa Chocolate, Roasted Peanuts

Wine

Add a bottle of Wine \$25

Cabernet, Maison Nicolas, Languedoc-Roussillon, France

Chardonnay, Hayes Ranch, California

Consumption of raw or undercooked meat and shellfish may increase your risk for foodborne illness

Please inform your server of any food allergies prior to ordering