

Appetizer

Oysters on the Half Shell	17
Smoked Salmon and Rhode Island Jonnycake <i>dill crème fraîche, and caviar</i>	14
Carpaccio of Yellowfin Tuna <i>basil and black olive anchoyade, provençal vegetable timbale, extra virgin olive oil, capers, and lemon</i>	14
Salad of Chilled Maine Crabmeat <i>mango, pickled cucumber, and grapefruit</i>	16
Chilled Lobster and Avocado <i>mango papaya salsa, passionfruit vinaigrette</i>	18
Ravioli of Lobster and Wild Mushroom <i>leeks, morels, beurre de champignon</i>	17
Sautéed Breast of Squab <i>onion soubise tart, swiss chard caillette, king oyster mushrooms, squab jus</i>	18
Sautéed Duck Foie Gras <i>compressed pineapple and watermelon, pickled rhubarb, amaretto-sherry vinegar, and vanilla gastrique</i>	18
Butter Poached Sirloin of Wagyu Beef <i>and steak tartare with pickled chanterelles and truffle yuzu dressing</i>	22
Jamon Mangalica <i>avocado, crispy pork belly, salmorejo, balsamic black pepper vinaigrette</i>	18
Tasting of Summer Vegetables <i>asparagus, fennel, peas, turnip, carrot, radish, beets, pickled ramps and pearl onions, mizuna, and tatsoi with basil oil, and ice wine vinegar</i>	14
A selection of caviar is available upon request	market price

Soup

Newport Clam Chowder	9
Chilled Gazpacho	9

Salad

Mixed Green Salad <i>herb vinaigrette</i>	9
Mesclun Salad <i>Humboldt Fog chèvre, pickled red onions, marcona almonds, capers, kalamata olives, and dijon vinaigrette</i>	13

Main Course

Native Striped Bass
in a potato shell with braised leeks and a thyme scented cabernet glaze 36

Peppered Tuna Steak
sweet and sour sherry vinegar glaze and pommes allumettes 36

Wood Grilled Swordfish
*tomato preserve, wild mushrooms, ragoût of bacon,
roast corn, potato, fava beans, and roast corn coulis* 37

Sautéed Filet of Halibut
*lobster and summer vegetable salpicon,
caviar vin blanc, lobster vinaigrette* 38

Native Lobster
*sautéed out of the shell with wild mushrooms, a roast corn crespelle,
and sauce poivre rose* 40

Twin Lobsters
*steamed in a court bouillon, with asparagus
and potato turnip gratin* 66

Sautéed Breast of Lola Duck
*leg en confit with pineapple and pear chutney, zucchini and feta galette,
swiss chard, turnip, and sauce bigaradde* 42

Roast Rack of Lamb "Persillade"
*caramelized onion, English peas, fingerling potatoes,
asparagus, minted tarragon glaze* 45

New York Sirloin Steak au Poivre
dauphinois potato, spinach and pear flan, raisin peppercorn sauce 44

Wood-Grilled Filet Mignon
*green onion, leek and potato purée, asparagus, morels, peas,
shallot confit, sauce bordelaise* 47

Please no substitutions. With proper notice, Chef Ted Gidley
would be pleased to prepare a menu of your choice.

The RI Department of Health reminds you that consuming raw shellfish or
any partially cooked foods can increase your risk of illness

A gratuity of fifteen percent will be added to parties of eight or more