

Pre Fix Menu
Three Course 69.00

First Course

Golden Potato-Red Beet Soup

Onion confit, pommes frites, house crème fraîche

Maine Jonah Crab Cake

Pickled beets, apples, mâche

Aquidneck Farms Beef & Eggs

Braised shank, poached egg, brioche, black truffle, Banyuls reduction

Hawaiian Blue Prawns

Red currant-chile glaze, vegetable dumpling, shellfish consommé

Hudson Valley Foie Gras

Portuguese sweetbread & fig pudding, pear jam, port gastrique, walnut tuile

Baby Greens Farm Field Lettuce

Marcona almonds, onion marmalade, Camembert cheese, tangerine vinaigrette

Artisanal Cheese Tasting

Fruit jam, preserved walnuts, local honey, Bristol Bakery bread

Main Course

Scottish Salmon

Skillet-roasted, crispy skin, hedgehog mushroom-leek ragoût, salsify purée, Swiss chard,
Pinot Noir gastrique

Georges Bank Cod Loin

Kenyon's cornmeal crusted, chourico, fingerling potato, kale, lemon-parsley aioli, malt vinaigrette

Black Grouper

Skillet-roasted, sweet potato-plantain pastry, pepper relish, grapefruit vinaigrette

Vegetable Strudel

Winter vegetables, spinach, Narragansett Creamery ricotta cheese, apple-Riesling cream sauce

Pheasant Roulade

Pan-roasted, Meyer lemon fettuccini, arugula, cipollini onion, Madeira reduction

Texas Antelope

Pan-roasted loin, braised cabbage, butternut squash, apples, parsnip purée, huckleberry emulsion

Hereford Beef

Grilled filet, honshimeji mushroom, cipollini onion, spinach, Roquefort cheese-bacon stuffed potato,
caramelized garlic demi-glace

Elysian Field's Lamb

Roasted rack, walnut-chèvre crust, mustard greens, braised lamb-vegetable pie
(Supplemental charge 15.)

February 19, 2010

