

Three Course-Prix Fixe 75.

First Course

Tiverton Tomato Nage

Farm Fresh vegetables, Maine shrimp, basil

Georges Bank Scallops

Corn pudding, Allen Farm pea greens, tomato-fennel jam

Yellowfin Tuna Carpaccio

Compressed watermelon, cucumber, daikon radish, garden lettuce, yuzu vinaigrette

Matunuck Oyster Journey

Chilled, cornmeal fried & baked-citrus mignonette, pickled onion, saffron cream

Berkshire Pork

Braised pork, bourbon-chile glaze, Kenyon's johnnycake, jicama slaw, peach ketchup

Baby Greens Farm Field Lettuce

Spiced cashews, berries, shaved radishes, verjus-wildflower honey vinaigrette

Hudson Valley Foie Gras

Cardamom waffle, pistachio, pineapple, white balsamic syrup

Artisanal Cheese

Pâté de fruit, marcona almonds, Aquidneck Island honey, grilled bread

Main Course

Scottish Salmon

Skillet-seared, eggplant, hearts of palm, patty pan squash, pignoli, Banyuls gastrique

Maine Lobster

Butter-poached tail & lobster crêpe, local greens, citrus-sea urchin emulsion

Pacific Halibut

Pan-roasted, Maine crab, sweet peas, squash blossom, arugula, beet soubise

Georges Bank Lemon Sole

Pan-roasted, truffle-fava bean agnolotti, lobster, chanterelles, corn, chive emulsion

Guinea Hen

Slow-cooked roulade, sweet pea-potato risotto, tomatoes, garden herbs, Madeira reduction

Canadian Wild Boar

Grilled loin, cheddar grits, chanterelles, dandelion greens, pasilla chile jus

Hereford Beef

Grilled filet, chick pea frites, collard greens, house bacon, sweet pepper purée, Roquefort foam

Elysian Field's Lamb

Roasted rack & lamb ragoût, ricotta-garlic ravioli, Swiss chard, parsley pesto

Menu Authors & Chefs: Jonathan Cambra, Bob Bankert, Andrew McWilliams, Casey Riley