

Castle Hill Restaurant Week Dinner 2010

FIRST COURSE

Golden Potato-Red Beet Soup

Onion confit, pommes frites, house crème fraîche

Maine Crab Cake

Asparagus, artichokes, sweet red pepper emulsion

Specialty Greens

Red onion marmalade, citrus, spiced almonds, tangerine vinaigrette

Aquidneck Farms Beef & Eggs

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

MAIN COURSE

Scottish Salmon

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

Caldeirada de Peixe

Cod loin, Maine mussels, squid, potatoes, red chile, parsley, Vinho Verde

Hereford Beef

Grilled sirloin, foraged mushroom, whipped golden potato, peperonata

Murray's Chicken

Roasted statler breast, Meyer lemon fettuccini, arugula, cipollini onion, Madeira reduction

DESSERT

Pot De Crème

Tanzanie chocolate, citrus marmalade, lavender crème, hazelnut wafer

Sour Cream Cheese Cake

Lemon scented, Ginger-macadamia crust, raspberry compote

Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.

A service charge of twenty percent may be added to parties of six or more people.

Please, no substitutions and no cell phone usage in dining room.

Menu Authors and Chefs: Jonathan Cambra, Jennifer Backman, Bob Bankert, Jonathan Marston

Culinary Arts Director: Casey Riley

