

# CASTLE HILL RESTAURANT WEEK LUNCH 2010

## FIRST COURSE

*New England Clam Chowder*  
Black pepper-thyme breadstick

*Specialty Greens*  
Red onion marmalade, citrus, spiced almonds, tangerine vinaigrette

*Foraged Mushroom Raviolis*  
Narragansett Creamery ricotta cheese, asparagus, sweet red pepper cream

## MAIN COURSE

*Murray's Chicken Salad*  
Greens, cranberry chutney, gorgonzola cheese, pecan, apple cider dressing

*New England Shellfish Stew*  
Native littlenecks, Blue Hill Bay mussels, Maine shrimp, fennel, potatoes, parsley,  
Sakonnet Vineyard's Vidal blanc Broth

*Turkey Sandwich*  
Arugula, pancetta, fontina cheese, roasted garlic-thyme aioli, sourdough bread

## DESSERT

*Apple Crumble Cake*  
Vanilla ice cream, bourbon caramel

MENU AUTHORS: JONATHAN CAMBRA, JENNIFER BACKMAN, BOB BANKERT, JOSE OCHOA,  
ARON KIELICH, ANDREW MCWILLIAMS, CASEY RILEY

