

# CASTLE HILL DINNER MENU

3 Courses - \$75 per person

4 Courses (additional salad course) - \$80 per person

## 1<sup>st</sup> COURSE

### **Sweet Corn Nage**

Braised celery, Maine crab, house bacon

### **Georges Bank Scallops**

Pan-roasted, summer truffle, chanterelles, sugar snap peas

### **Matunuck Oysters**

Half-shelled, black pepper-tomato granita, watermelon radish

### **Agnolotti**

Narragansett Creamery ricotta, lobster, sweet corn, maitake mushrooms

### **Charcuterie Plate**

Pickled vegetables, caraway-mustard sauce, bread

### **Hudson Valley Foie Gras**

Pan-roasted, coconut cake, foie gras ice cream, pineapple

### **Artisanal Cheese**

Fruit jam, Marcona almonds, Aquidneck Island honey, grilled bread

## 2<sup>nd</sup> COURSE

### **Baby Farms Field Lettuce**

Aged Sherry vinegar, Manchego, pine nuts, tomatoes



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## MAIN COURSE

### **Halibut Fillet**

Olive oil poached, fennel, lucques olives, romano beans, bell pepper emulsion

### **Maine Lobster**

Butter-poached, lobster mushrooms, arugula, polenta, brown butter sauce  
(Supplemental charge 15.)

### **Native Swordfish**

Pan-seared, chourico broth, ratatouille, baby artichokes, local squid

### **Duo of Duck**

Pan roasted breast, crispy confit, cherries, pluots, duck jus

### **Berkshire Pork Tenderloin**

Bacon wrapped, pretzels, braised mustard greens, smoked beer sauce

### **D'Artagnan Rabbit**

Braised leg & grilled loin, radishes, golden potatoes, carrot-marjoram reduction

### **Hereford Beef**

Grilled filet, gratin dauphinois, cranberry beans, local vegetables, pipérade jus

### **Elysian Fields Lamb**

Roasted rack & merguez sausage, smoked tomato fondue, fava beans  
(Supplemental charge 15.)

## DESSERT

### **Milk Chocolate and Bananas**

Frozen custard, brûléed bananas, peanut anglaise, cocoa nib coulis

### **Green Cardamom Panna Cotta**

Olive oil cake, mango, sesame tuile, red chile syrup



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