Dining Room Menu

Chef’s Tasting Menu 5 Courses | 100
Wine Pairings | 50

3 Course Prix Fixe | 70
Wine Pairings | 40

Staters

Creamy Cucumber and Melon Gazpacho
Crispy Berkshire pork belly “croutons”, pickled shallots, tomato-verbena

Trio of Crudo*
Wild salmon, yuzu truffle dressing, avocado “toast”
Rhode Island fluke, marinated strawberries, nasturtium and radish salad
Seaweed crusted yellow fin tuna, hot sesame tofu, miso honey

Mixed Mushroom “Trotter”
Mushroom and caramelized onion patty lightly breaded and fried, brown butter gribiche sauce, Pedro Ximenez reduction

Entrées

Beef En Croute
Brioche crusted center cut filet, smothered broccoli, hot buttered walnuts and green apples

Rabbit Two Ways
Bacon wrapped loins, leg and leek braise, potato cheddar aligot, summer herb jus

Hand Cut Pasta
Roasted tomato-clam and crab chowder sauce, fried calamari, green olive and pine nut tapenade

Pan Roasted Striped Bass
Citrus marinated lobster, zucchini and sugar snap peas, romesco sauce

Dessert

Strawberry Dream
Macerated berries, lemon and black pepper biscuit crumbs, strawberry ice cream

Chocolate Coulant
Salted peanut streusel, iced coffee sorbet

Chef/Owner | Jeffery Lizotte
Sous Chef | Ethan Czarneski  Dining Room Manager | Scott Reynolds

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness