

Soup

NEWPORT CLAM CHOWDER 10

CHILLED GAZPACHO 10

Salad

SEASONAL GREENS

with endive and herb vinaigrette 10

BLACK MISSION FIG

prosciutto, arugula, roasted peppers, fennel, chèvre and balsamic vinaigrette 16

Appetizer

OYSTERS ON THE HALF SHELL 20

CARPACCIO OF YELLOWFIN TUNA

extra virgin olive oil, capers and lemon 16

CHILLED CRAB SALAD

avocado, citrus dressing, mango papaya salsa 17

R.I. JOHNNYCAKES

smoked salmon, crème fraîche, caviar 16

CHILLED LOBSTER SALAD

lobster and lemongrass emulsion, avocado mousse 20

RAVIOLO OF LOBSTER AND WILD MUSHROOM

with leeks, morels, and beurre de champignon 18

SAUTÉED BREAST OF SQUAB

phyllo pastille, foie gras, black mission figs, squab jus 20

JAMON MANGALICA

cured Spanish ham with crispy pork belly 18

DUO OF FOIE GRAS

*foie gras, both torchon and seared, rhubarb confit, pickled rhubarb, caramelized
pineapple and vanilla scented pineapple jus 20*

BUTTER-POACHED SIRLOIN OF WAGYU BEEF

*and steak tartare with fingerling potato salad, quail egg,
sauce gribiche, red wine vinaigrette 20*

TASTING OF SUMMER VEGETABLES

in a mixed vegetable jus vinaigrette 17

A SELECTION OF CAVIAR IS AVAILABLE UPON REQUEST

Main Course

CARAMELIZED JUMBO SEA SCALLOPS

vadouvan cauliflower purée, grapefruit gastrique, Meyer lemon vinaigrette 40

NATIVE STRIPED BASS

in a crispy potato shell with braised leeks and a thyme scented cabernet glaze 42

WOOD GRILLED SWORDFISH

tomato preserve, wild mushrooms, ragoût of bacon, roasted corn and potato 42

FILET OF PACIFIC HALIBUT

lobster and summer vegetable salpicon, caviar vin blanc, lobster vinaigrette 44

PEPPERED TUNA STEAK

pancetta and collard greens, with sweet and sour sherry vinegar glaze 44

NATIVE LOBSTER

sautéed out of the shell with sauce poivre rose 48

TWIN LOBSTERS

steamed in court bouillon, served with asparagus and potato turnip gratin 68

SAUTÉED BREAST OF ROHAN DUCK

leg en confit, apricot, rhubarb, foie gras and turnip tart, citrus and apricot jus 42

ROAST RACK OF LAMB "PERSILLADE"

caramelized onion, English peas, asparagus, minted tarragon glaze 48

WOOD GRILLED FILET MIGNON

green onion, leek, and potato purée, asparagus, peas, sauce Bordelaise 52

PRIME NEW YORK SIRLOIN STEAK AU POIVRE

potato turnip gratin, spinach pear flan, raisin peppercorn sauce 58

WOOD GRILLED PRIME RIBEYE

Short rib, foie gras and spring vegetable ragout 59

MULTICOLORED SUMMER VEGETABLES

*heirloom carrots, asparagus, fennel, peas, turnip,
beets, spinach quenelle, carrot vinaigrette and English pea coulis* 34

The RI Department of Health reminds you that consuming raw shellfish or any partially cooked foods can increase your risk of illness. Please inform your server of any food allergies