



September 21—September 30



DINNER PRIX FIXE

\$30.77 PER PERSON

BEGINNINGS

MOZZARELLA HOUSE RICOTTA BRUSCHETTA, ROASTED CHERRY TOMATOES, SABA

SPICY TUNA ROLL WASABI

BUTTERNUT SQUASH SOUP FRESH HERB CHANTILLY, CRISPY PROSCIUTTO

CRAB CAKE ALLEN FARM PEA GREENS, PICKLED RADISH, LEMON CHILI AIOLI

ASPARAGUS SALAD BABY CARROTS, NARRAGANSETT FETA, TOASTED SESAME SEEDS,
GINGER VINAIGRETTE

BURRATA MOZZARELLA PEPERONATA, BASIL 2 WAYS

MEATBALL CREAMY POLENTA, SAN MARZANO TOMATO SAUCE

MIDDLES

GRILLED SCOTTISH SALMON CORN SALSA, BASIL PESTO

HERB CRUSTED HAKE . FETTUCCINE "Bacon Lobster & Truffle" CHERVIL CREAM SAUCE

CRAB & LOBSTER CARMELLE SEARED GEORGES BANK SCALLOPS, SAUTEED SPINACH,
CHAMPAGNE BEURRE BLANC, ROASTED BEETS

BACON WRAPPED ANGUS TENDERLOIN BLACK TRUFFLE RAVIOLI, GRILLED ASPARAGUS,
BLUE CHEESE AU POIVRE

BRAISED BONELESS SHORT RIB MUSHROOM TRUFFLE RISOTTO, GRILLED ASPARAGUS, PARSNIP
CHIPS

WILD BOAR RAGU HAND CUT PAPPARDELLE, TOASTED PINE NUTS, AGED PARMESAN
ANGUS MEATLOAF TRUFFLE MASH POTATO, PROSCIUTTO WRAPPED ASPARAGUS,
BONE MARROW DEMI

WILD MUSHROOM BOLOGNESE HAND CUT FETTUCCINE, AGED PARMESAN, BLACK TRUFFLES
ROASTED VEGETABLE RAVIOLI SAUTEED SPINACH, SAN MARZANO TOMATO SAUCE

ENDINGS

CHOCOLATE 3 WAYS

LEMON POSSET RASPBERRIES, SHORTBREAD COOKIE

YOGURT PANNA COTTA BERRY COMPOTE

TRIO OF SUMMER SORBET CHAMPAGNE GRANITA
