

Wines by the Glass

White

CHARDONNAY	
<i>Vin de Pays, R. Dutoit, FR</i>	14
<i>Wente, Riva Ranch, CA</i>	20
<i>Chablis, Le Vieux Clochet, FR</i>	20
SAUVIGNON BLANC	
<i>Sea Pearl, N.Z.</i>	14
<i>Sancerre, Grand Fossil, FR</i>	22
PINOT GRIGIO	
<i>Sessola, IT</i>	14

Rosé

<i>Lavendette, Provence, FR</i>	16
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Red

CABERNET SAUVIGNON	
<i>Hamilton Creek, Napa Valley</i>	20
BORDEAUX	
<i>Château Les Grands Marechaux, FR</i>	22
PINOT NOIR	
<i>Bourgogne, Les Genevrières, FR</i>	22
CÔTES DU RHÔNE	
<i>Domaine Clavel “Clarke Cooke”, FR</i>	14

Sparkling

<i>Spellbound, Prosecco, IT</i>	14
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Champagne

<i>Veuve Clicquot-Ponsardin</i>	30
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Clarke Cooke

Caviar

30 gram, blini, crème fraîche, traditional condiments

FRENCH OSSETRA* 225

ROYAL WHITE STURGEON* 180

Appetizer

OYSTERS ON THE HALF SHELL*
cocktail sauce and mignonette 24

CARPACCIO OF YELLOWFIN TUNA*
basil and black olive anchoyade, provençal vegetable timbale, shaved fennel,
capers, extra virgin olive oil, lemon 22

RAVIOLO OF LOBSTER AND WILD MUSHROOM
leeks, morels, and beurre de champignon 24

RHODE ISLAND JONNYCAKE
smoked salmon, dill crème fraîche, caviar 21

SAUTÉ OF LOBSTER AND JUMBO SEA SCALLOP
summer vegetables, cauliflower purée, lobster coral emulsion 25

SEARED FOIE GRAS
french toasted brioche, variations of rhubarb, vanilla scented apricot coulis 27

CHILLED MAINE CRABMEAT
mango and papaya, avocado, citrus dressing, passionfruit 27

JAMON MANGALICA
premium cured Spanish ham, crispy pork belly, salmorejo, milk foam,
mozzarella di bufala, basil, balsamic black pepper vinaigrette 25

WARM ASPARAGUS
avocado, roasted red and golden beets, pickled shallots, citrus,
lemon-honey-vanilla bean vinaigrette, green apple 18

SPICE ROASTED CAULIFLOWER
turmeric, tahini, pistachio, pickled pearl onion, lemon, ginger pomegranate vinaigrette 18

Soup

NEWPORT CLAM CHOWDER 13

CHILLED PEA SOUP
crème fraîche and chives 13

Salad

KALE
asian pear, farro, pistachio, pickled onion, Pufrock cheese, honey dijon vinaigrette 21

BLACK MISSION FIGS
prosciutto, arugula, roasted peppers, fennel, chèvre, balsamic vinaigrette 20

Main Course

SAUTÉED FILET OF HALIBUT
fricassé of summer vegetables, carrot emulsion, lemon and tarragon beurre blanc, Espelette 49

PEPPERED TUNA STEAK*
pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes 48

NATIVE LOBSTER
sautéed out of the shell, corn crespelle, wild mushrooms, sauce poivre rose 52

CARAMELIZED JUMBO SEA SCALLOPS
vadouvan spiced cauliflower purée, arugula and fennel salad, grapefruit gastrique 49

TWIN LOBSTERS
steamed in court bouillon, clarified butter, potato turnip gratin, asparagus 72

WOOD GRILLED SWORDFISH
heirloom tomato chutney, sauté of corn, bacon, and potato, yellow tomato coulis 48

ROAST RACK OF LAMB “PERSILLADE”*
caramelized onion, summer vegetable fricassé, celery root and potato gratin,
English pea coulis, minted tarragon glaze 63

WOOD GRILLED FILET MIGNON*
green onion, leek, and potato purée, asparagus, peas, morels, shallot confit, sauce Bordelaise 63

PRIME NEW YORK SIRLOIN STEAK AU POIVRE*
potato turnip gratin, spinach pear flan, raisin peppercorn sauce 67

SUMMER VEGETABLE JARDINIÈRE
vegetarian crêpe, variations of tomato, eggplant, and summer vegetables,
condiment dressings, lemongrass tomato bouillon 44

*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