

Caviar

30 grams, blini, crème fraiche, traditional condiments

ROYAL WHITE STURGEON 180

FRENCH OSETRA 225

GIAVERI 180

Appetizer

OYSTERS ON THE HALF SHELL

cocktail sauce, mignonette 24

CARPACCIO OF YELLOWFIN TUNA

*basil and black olive anchoyade, provençal vegetable timbale,
fennel, capers, extra virgin olive oil, lemon 22*

SAUTÉ OF LOBSTER AND JUMBO SEA SCALLOP

spring vegetables, cauliflower purée, beurre de homard 24

RAVIOLO OF LOBSTER AND WILD MUSHROOM

leeks, morels, beurre de champignon 24

RHODE ISLAND JONNYCAKE

smoked salmon, crème fraîche, caviar 21

SEARED FOIE GRAS

*French-toasted brioche, variations of apricot and rhubarb,
apricot coulis 25*

WARM ASPARAGUS

*avocado, roasted red and golden beets, pickled shallots,
green apple, honey and vanilla bean vinaigrette 18*

JAMON MANGALICA

*premium cured Spanish ham, crispy pork belly, salmorejo,
milk foam, basil, mozzarella di Bufala,
balsamic black pepper vinaigrette 23*

Soup

NEWPORT CLAM CHOWDER 13

CHILLED GAZPACHO

avocado and asparagus 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 and collard greens, sweet and sour sherry vinegar glaze,
pommes allumettes 48*

NATIVE LOBSTER

*sautéed out of the shell with wild mushrooms, roast corn
crespelle, crisp onions and sauce poivre rose 52*

CARAMALIZED JUMBO SEA SCALLOPS

*Vadouvan spiced cauliflower purée, grapefruit gastrique,
arugula and fennel salad 48*

WOOD GRILLED SWORDFISH

*tomato chutney, bacon and potato, sauté of corn, yellow tomato
coulis 48*

TWIN LOBSTERS

*steamed in court bouillon, served with clarified butter,
asparagus, potato turnip gratin 72*

ROAST RACK OF LAMB “PERSILLADE”

*caramelized onion, summer vegetable fricassé, celery root and potato gratin,
English pea coulis, minted tarragon glaze 62*

WOOD GRILLED FILET MIGNON

*green onion, leek, and potato purée, asparagus, peas, morels,
shallot confit, sauce Bordelaise 61*

SAUTÉED BREAST OF MAGRET DUCK

*fruit chutney, stuffed turnip, swiss chard, rhubarb, black mission figs,
peach jus, duck foie gras 49*

PRIME NEW YORK SIRLOIN STEAK AU POIVRE

potato turnip gratin, spinach pear flan, raisin peppercorn sauce 65

SPRING VEGETABLE JARDINIÈRE

*chickpea crêpe with arugula, eggplant caviar,
herbal emulsion, red pepper jus 44*

TED GIDLEY, Executive Chef

*The RI Department of Health reminds you that consuming raw shellfish
or any partially cooked foods can increase your risk of illness*

Fall 2024