

UPSCALE MENU

Appetizers

Caviar

BELGIAN SIBERIAN 30 grams 180

FRENCH OSETRA 30 grams 225

STERLING FARM 30 grams 180

blini, traditional condiments

OYSTERS ON THE HALF SHELL*

cocktail sauce and mignonette 24

CARPACCIO OF YELLOWFIN TUNA*

*basil and black olive anchoyade, provençal vegetable timbale,
extra virgin olive oil, capers, lemon 21*

CITRUS CURED GRAVLAX
OF ORA KING SALMON*

*sterling caviar, cauliflower purée, green apple gelée, orange
and lemon confit vinaigrette 23*

LOBSTER AND WILD MUSHROOM RAVIOLO GRANDE

leeks, morels, and beurre de champignon 22

CARAMELIZED JUMBO SEA SCALLOP

*Vadouvan spiced cauliflower purée, grapefruit gastrique, eggplant
brown butter babaganoush 21*

TERRINE OF DUCK, PORK, SQUAB
AND FOIE GRAS

marinated vegetables à la grecque, black truffle vinaigrette 24

JAMON MANGALICA

*premium cured Spanish ham, crispy pork belly, salmorejo, milk foam,
mozzarella di Bufala, basil, balsamic black pepper vinaigrette 22*

WARM ASPARAGUS

*avocado, red and golden beets, pea shoot emulsion, pickled shallots, citrus
vanilla bean vinaigrette, 18*

NEWPORT CLAM CHOWDER 12

CHILLED GAZPACHO

avocado and asparagus 12

Salads

KALE

*Asian pear, farro, Marcona almonds, pickled onion, Fourme d'Ambert,
honey Dijon vinaigrette 19*

BLACK MISSION FIGS

prosciutto, arugula, roasted peppers, fennel, chevre, aged balsamic vinaigrette

UPSCALE MENU

Main Courses

SAUTÉED FILET OF HALIBUT

lobster and spring vegetable salpicon, caviar vin blanc, lobster vinaigrette
48

PEPPERED TUNA STEAK

pancetta, collard greens, sweet and sour sherry vinegar glaze
and pommes allumette 48

NATIVE LOBSTER

sautéed out of the shell with wild mushrooms, roast corn
crepselle and sauce poivre rose 52

TWIN LOBSTERS

steamed in court bouillon, served with clarified butter,
asparagus and potato turnip gratin 70

ROAST RACK OF LAMB "PERSILLADE"

caramelized onion, farro, swiss chard, trumpet royale mushrooms 62

WOOD GRILLED FILET MIGNON

green onion, leek, and potato purée, asparagus, peas, morels,
shallot confit, sauce Bordelaise 58

PRIME NEW YORK SIRLOIN STEAK AU POIVRE

potato turnip gratin, spinach pear flan, raisin peppercorn sauce 59

TIKKA MASALA

tofu and seasonal vegetables in a curry-spiced tomato sauce, basmati rice,
cashew purée, lime cilantro 39

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

Summer 2022