

## 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>Gooseneck, 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

BELGIAN OSSETRA\* 225

ROYAL WHITE STURGEON\* 180

Appetizer

OYSTERS ON THE HALF SHELL\*

cocktail sauce, mignonette, rice wine dressing 26

CARPACCIO OF YELLOWFIN TUNA\*

basil and black olive anchoyade, provençal vegetable timbale, shaved fennel, capers, extra virgin olive oil, lemon 24

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

spring vegetables, cauliflower purée, lobster coral emulsion 26

SEARED FOIE GRAS

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

CHILLED MAINE CRABMEAT

mango and papaya, avocado, citrus dressing, passionfruit 29

WARM ASPARAGUS

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

Soup

NEWPORT CLAM CHOWDER 14

CHILLED CARROT SOUP

spring herbs, extra virgin olive oil, English pea 14

Salad

KALE

asian pear, farro, pickled onion, Taleggio cheese, honey dijon vinaigrette 21

BLACK MISSION FIGS

prosciutto, arugula, roasted peppers, fennel, chèvre, balsamic vinaigrette 21

Main Course

SAUTÉED FILET OF HALIBUT

fricassé of spring vegetables, carrot emulsion, lemon and tarragon beurre blanc, Espelette 49

PEPPERED TUNA STEAK\*

pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes 49

NATIVE LOBSTER

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

TWIN LOBSTERS

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

ROAST RACK OF LAMB "PERSILLADE"\*

caramelized onion, spring vegetable fricassé, celery root and potato gratin, English pea coulis, minted tarragon glaze 65

WOOD GRILLED FILET MIGNON\*

green onion, leek, and potato purée, asparagus, peas, morels, shallot confit, sauce Bordelaise 65

PRIME NEW YORK SIRLOIN STEAK AU POIVRE\*

potato turnip gratin, spinach pear flan, raisin peppercorn sauce 68

WOOD GRILLED SIRLOIN OF AMERICAN WAGYU BEEF\*

and braised short rib pot au feu, swiss chard, trumpet royale mushrooms, red wine béarnaise 70

SPRING VEGETABLE JARDINIÈRE

vegetarian crêpe, arugula, eggplant, and spring vegetables, condiment dressings 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