

Appetizers

Oysters

Meyer Lemon Granita | Fennel Pollen | Shallot Mignonette

Crispy Duck Bacon Bites

Rhubarb Mostarda | Feta | Spring Onion | Micro Arugula

Clam Chowder

Cherrystone Clams | Bacon Lardon | Leek Veloute | Potato | Creme Fraiche | Chive

Korean BBQ Skewers ★ *Most Popular*

Bulgogi Glaze | Mushroom | Scallion | Sesame Seeds

Tuna Tartare

Chili Garlic Sauce | Avocado | Sesame Seeds | Crispy Lavash

Short Rib Arancini ★ *Guest Favorite*

Red Wine Braised Short Rib | Fontina Center | Truffle Aioli

Focaccia Toast Vv

Spring Onion Pesto | Whipped Goat Cheese | Pine Nuts | Spring Greens | Honey

Lamb Lollipops

Cinnamon-Spiced Lamb | Apricot-Walnut Relish | Preserved Lemon

Crab & Gruyere Palmiers

Puff Pastry | Pancetta | Dijon Creme

Charcuterie & Cheese Board

Duck Prosciutto | Coppa | Narragansett Creamery Atwells Gold | Divine Providence | Honeycomb | Fresh Fruit Preserve | Chocolate | Baguette | Green Grapes | Strawberries

Roasted Corn & Brie Tartlets Vv

Caramelized Onion | Chives | Creme Fraiche | Aleppo Pepper

Spinach & Artichoke Dip Vv

Parmesan | Mozzarella | Crostini

Smoked Tomato Bisque Vv

Basil Oil | Parmesan Crisp

Peach & Arugula Salad Vv

Burrata | Pistachio | Mint | Basil | Wildflower Honey | Meyer Lemon Vinaigrette

Caesar Salad Vv

Parmesan | Roasted Garlic Dressing | Lemon | Sourdough Croutons

Bibb Lettuce Salad Vv ★ *Most Popular*

Radish | Fennel | Asparagus Tips | Avocado | Hazelnuts | Shaved Gruyere | Herbs | Mustard Vinaigrette

Grilled Corn & Avocado Salad Vv

Cherry Tomato | Avocado | Pickled Red Onion | Cotija | Mixed Greens | Cilantro-Lime Dressing

Bread Service

Focaccia Vv

EVOO | Roasted Garlic | Balsamic | Red Chili Flakes | Parmesan

Parker Rolls ★ *Guest Favorite*

Sea Salt | Roasted Garlic European Butter

Baguette Vv

Herbed Goat Cheese | Strawberry-Rhubarb Preserve

Entrees

Crispy Skinned Chilean Sea Bass

Spring Garlic Puree | Glazed English Peas | Preserved Lemon Jus | Pea Tendrils

Halibut en Papillote

Fennel | Citrus | Fresh Herbs | Couscous

Lobster Risotto

Fra Diavolo Sauce | Parmesan Cheese

Branzino alla Chitarra ★ *Guest Favorite*

Tagliatelle | Tomato Confit | Perserved Lemon Butter | Basil Oil

Salmon

Soba Noodles | Spring Onion | Sesame | Ponzu Butter

Potato Gnocchi

Lemon Basil Pesto | Scallops | Mascarpone

Mussels

Smoked Tomato | Calabrian Chili | Charred Fennel | Grilled Sourdough

Scallops & Arctic Char

Citrus Glaze | Cauliflower Puree | Dill Oil

Crispy Soft Shell Crab

Sweet Corn Succotash | Leeks | Baby Potatoes | Caper-White Wine Jus

New York Strip

Truffle Demi Glace | Potato Puree

Beef Ragu

Ricotta Cavatelli | Parmigiano

Ribeye

Green Peppercorn Cream | Cremini | Carrot

Filet Mignon ★ *Most Popular*

Red Wine Reduction | Cauliflower & Potato Puree

Flank Steak

Green Peppercorn Marinade | Balsamic-Roasted Cipollini | Tomato Confit | Sweet Peppers | Chili-Lime Glaze

Chicken Milanese

Arugula | Shaved Parmigiano | Lemon | Dijon Cream Sauce

Moroccan-Spiced Chicken

Green Olives | Apricot | Preserved Lemon

Chicken Confit

Orecchiette | Leek & White Wine Cream Sauce | Shaved Parmesan | Hazelnut

Chicken Thighs

Mole Verde | Arroz Blanco | Pickled Red Onion

Bacon Wrapped Pork Loin ★ *Most Popular*

Rhubarb Glaze | Potato Puree | Thyme Oil

Pan Roasted Pork Chops

Tomato | Arugula | Balsamic

Rack of Lamb

Herb Crusted Lamb | Mint Chimichurri | Roasted Carrots | Pomegranate Seeds

Basil Pesto Zucchini Noodles Vv

Tomato on Vine | (Optional) Beyond Sausage | Parmesan Cheese

King Oyster "Scallops" Vv

Cider Beurre Blanc | Potato Puree | Roasted Carrot

Cauliflower Steak Vv ★ *Guest Favorite*

Chimichurri | Roasted Fingerling Salad

Optional Sides

Charred Broccolini Vv

Calabrian Chili | Crispy Shallots | Sesame Seeds

Roasted Carrots Vv

Herbs Butter Glaze

Baked Mac & Cheese

Smoked Cheddar | Gruyere | Mozzarella

Cauliflower Vv

Lemon | Caper | Parsley | Breadcrumbs

Asparagus Vv

Lemon | Olive Oil | Flaky Sea Salt

Baby Potatoes Vv

Olive Oil | Herbs

Vv = Vegan Option Available

For any allergies, please contact us directly to discuss menu modifications



Dessert Menu

Strawberry Rhubarb Pavola

Meringue | Rhubarb Compote | Strawberries |
Crème Fraîche

Chocolate Hazelnut Tart Vv ★ *Most Popular*

Salted Caramel | White Chocolate Whipped Cream

Lemon & Blueberry Cheesecake

Blueberry Compote | Crumble Topping | Lemon

Aperitif-Infused Crème Brûlée

Vanilla Custard | Aperitif | Caramelized Sugar

Matcha & White Chocolate Mousse

Toasted Shortbread Crumb | Crème Fraîche | Cocoa
Nib

Chai-Spiced Carrot Cake ★ *Guest Favorite*

Mascarpone Cream | Salted Caramel

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