



Wednesday, December 12th 2018

Dinner Specials

Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini & Wagyu Bresaola 26
White Angelique, Buzzard's Bay Cheddar, Triple Cream Gouda, La Noix,
Moses Sleeper & Imperial Bleu
- ~Chevre Salad w/ Basil Oil Dressing 15
Dressed Organic Mixed Greens, Shaved Fennel, Roasted Organic Gold Beets & Red Grapes
- ~Fish Tacos w/ Fennel-Apple Slaw 15
Lightly Fried Haddock, Baby Arugula, Cilantro-Lime Crème Fraiche & Soft Corn Tortillas
- ~Seared Bluefin Maki 14
Seared Spicy Bluefin Tuna, Cucumber & Tempura Crunch inside
w/ Spicy Kanikama & Yuzu Teriyaki on top

Entrees

- ~Pan Roasted Faroe Island Salmon w/ Gold Beet Puree 30
Winter Hash w/ Macomber Turnips, Sun Chokes, Fennel & Green Onions
Red Bell Peppers & Baby Arugula w/ Orange-Mascarpone Butter
- ~Shrimp, Clam & Mussel Pasta 27
Panamanian Wild Shrimp, Littleneck Clams, Rhode Island White Water Mussels
& Prosciutto w/ Saffron Tomato Broth, Fresh Spinach, Garlic, Leeks & Angel Hair
- ~Slow Roasted 1/2 Chicken w/ Aloe-Pear Gastrique 26
Wild Mushroom Farro Risotto & Garlic Seared Rainbow Chard
- ~Handmade Truffle Ravioli 24
Sherry & Macomber Turnip Puree, Aged Manchego & Crispy Prosciutto
- ~Fried Calamari Fra Diavolo w/ Hand-Made Gnocchi 22
Point Judith Calamari, Sweet Chorizo, Organic Baby Arugula,
Roasted Red Peppers w/ "Angry" Marinara, Aged Parmesan & Fresh Basil

Raw Bar Selection

- Malagash - Nova Scotia - 3.00/each
- Canada Cup - P.E.I., Canada - 3.00/each
- Paramour - P.E.I. Canada - 3.00/each
- Tatamagouche - Nova Scotia - 3.00/each
- Blue Points - Long Island Sound, CT - 3.00/each

Drink Specials

- ~ Luxardo Cherry Mule ~
Cherry Vodka, Fresh Lime, Local Ginger Beer & a Luxardo Cherry

Featured Wine

- Terra Doro - Barbera 2015 Amador County, Italy 11/37
Tasting Notes - Aged in Small Oak Barrels, Refreshing Acidity & Fruit Forward