

Chef's Tasting Menu Featuring Narragansett Creamery

Providence, RI

\$42 per person | Monday - Thursday

Beverage pairing \$27 per person

FIRST COURSE

POUTINE

Root vegetables, Narragansett "Queso Blanco",
sweet onion, smoked mushroom-brown butter gravy

The Fableist, Chardonnay, Central Coast, California

SECOND COURSE

LASAGNA

Local beef & pork, winter squash bechamel,
Narragansett smoked mozzarella & ricotta

Querciabella, Tuscan Blend, Tuscany Italy

THIRD COURSE

PANNA COTTA

Greek yogurt, vanilla bean, blood orange,
honeycomb candy

Newport Vineyards, Vidal Blanc Ice Wine, Newport RI

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies please inform your server.

CULINARY TEAM

Jennifer Backman | Aaron McLaughlin | Dan Bryant | Rebecca Lentricchia