

# Chef's Tasting Menu Featuring Baffoni's Poultry

Johnston, RI

\$42 per person | Monday - Thursday  
Beverage pairing \$27 per person

## FIRST COURSE

### CHICKEN LIVER MOUSSE

Francese toast, pickled vegetables, cornichon

*Laurent Perrachon, Gamay, France*

## SECOND COURSE

### FRIED CHICKEN DUO

Celery seed-vegetable slaw,  
griddled sweet bread, hot honey

*Roederer Estate, Brut Sparkling, Anderson Valley, CA*

## THIRD COURSE

### PASTEIS DE NATA

Portuguese egg custard, flaky tart shell, orange marmalade

*Steininger Steinhaus Reserve, Riesling, Austria*

\*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

Hart Boyd | Aaron McLaughlin | Dan Bryant | Rebecca Lentricchia