



### **Appetizers**

#### **NEW ENGLAND CLAM CHOWDER**

Smoked bacon, chive

7

#### **CARROT SOUP**

Coconut, madras curry, scallion, cilantro

8

#### **MIXED LETTUCE**

Roasted garlic & herb vinaigrette, tiny tomatoes, French breakfast radish

7

#### **BABY BEETS**

Marinated Wisconsin sheep's milk Feta, arugula, pine nuts

9

#### **CAESER**

Smoked sable, romaine lettuce, Parmesan dressing, crispy poached egg, lemon vinaigrette

14

#### **BACKYARD FARMS TOMATO SALAD**

Picholine olives, Ader Kase Wisconsin Blue cheese, Mache lemon & tarragon

11

#### **TUNA TARTAR**

Cane sugar, chili vinaigrette, currants, Marcona almonds

15

#### **RICOTTA GNOCCHI**

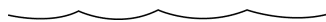
Shallot cream, morels, English peas, aged Marieke Gouda, Tahoon cress

14

#### **ROASTED GARLIC CUSTARD**

Local asparagus, tiny tomatoes, basil pesto

12



*We observe a "service inclusive" policy and it is not necessary to tip.  
A twenty-percent service charge will be added to your check.*

*\*These products may contain raw or undercooked ingredients. The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**chef rachel klein**

**spring 2010**

## Specialties

### YELLOW-FIN TUNA

Purple scallion rice, Tatsoi, baby Japanese eggplant, tamarind & raita sauce  
25

### GEORGES BANK SCALLOP

Lobster wontons, lemon grass beurre blanc, candied fennel, pine nuts, Mache  
27

### ATLANTIC SALMON

Pat Woodbury's clams, corn purée, roasted fingerling potatoes, tiny tomatoes, basil pesto  
27

### STEAK & EGGS

Brandt all natural filet mignon, truffle-fried egg, asparagus, potato purée, bordelaise sauce  
36

### COLORADO LAMB

White beans, merguez spice, tatsoi, Greek yogurt, pomegranate, cilantro  
30

### SPRING CHICKEN

Narragansett Creamery ricotta cake, English peas, Morel mushrooms, garlic chives  
24

### Boutique Steakhouse

Brandt All Natural Filet Mignon 10 oz 48

Painted Hills Farm Rib eye, 14oz 32

Painted Hills Farm Sirloin 14oz 36

Block Island Sword Fish 8oz 24

Atlantic Salmon 8oz 20

### Choose your Side

Asparagus 9

Potato puree 5

Brussels sprouts 7

Wild mushrooms 9

Sauté spinach 7

### Choose your Sauce

Bordelaise

au Poivre

Bernaise

Chimichurri

Gorgonzola butter