



## 2 Course Menu 19.



*New England Clam Chowder*  
Oyster crackers

*Local Organic Greens*  
Shaved winter squash, manchego cheese, grilled vegetable vinaigrette

*Native Littleneck Clams*  
Smoked seaweed, garlic, red chiles, parsley, Vinho Verde broth



*Roasted Scottish Salmon*  
*Flakey in texture, rich in flavor*  
English pea risotto, pancetta, winter greens, bouillabaisse sauce

*Croque-Madame*  
House-made mortadella, black pepper mornay sauce, fried egg, baby greens salad

*Grilled Flatbread*  
Narragansett creamy ricotta, tomato confit, oyster mushroom escabèche, lucques olives



## *Beverage Recommendations*

### *White*

*Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington 9.*

*Pinot Grigio, Maso Canali, Trentino, Italy 12.*

*Sauvignon Blanc, Cakebread Cellars, Napa, California 15.*

### *Rosé*

*Domaine Ott, "Les Domaniers", Côtes de Provence, France 13.*

### *Red*

*Cabernet Sauvignon, Conn Creek, Napa, California 15.*

*Merlot, Casa Lapostolle, "Cuvée Alexandre", Colchagua, Chile 14.*

*Pinot Noir, Domaine Drouhin, Willamette Valley, Oregon 21.*

Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.

### *Our Friends*

*Farm Fresh Rhode Island, Bally Machree Farm, Baby Greens farm, Elysian Fields Farm, Farmstead Cheese, Lydon Family Tomatoes, Farming Turtles, Bristol Bakery, Greenview Farm, Simmons Farm, Rhody Fresh Dairy, Little Rhody Egg Farm, Maplewood Farm, Newport Lobster Company, Matunuck Oyster Farm, Sakonnet Oyster Company, Foley's Seafood, Anthony's Seafood, Chateau Ste. Michelle Vineyards & Sakonnet Vineyards*



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CHATEAUX