



RECEPTION

Jumbo lump crab, local apple, roasted chiles on a crostini
Roasted garlic, vanilla infused Shy Brothers Cloumage cheese on
sour dough topped with poached lobster
Prosciutto wrapped scallops with melon

2009 Karia Chardonnay Napa Valley

FIRST COURSE

Rhode Island Poppasquash oysters topped with mango ginger granita
Smoked Ninigret Pond Walrus & Carpenter oysters, red pepper jam
Cherrystones with Meyer lemon mignonette
Prince Edward Island mussels poached in a coconut curry broth

2009 Sauvignon Blanc Napa Valley

SECOND COURSE

Herb rubbed wild salmon, Asiago cous cous, blackberry gastrique

2008 "Artemis" Cabernet Sauvignon Napa Valley

THIRD COURSE

Naturally raised boneless short rib, vanilla parsnip puree,
Hill Farm pork belly braised Brussels sprouts, local shiitake mushrooms

2008 Fay Cabernet Sauvignon Napa Valley

FOURTH COURSE

Dark chocolate & bleu cheese cheesecake

2008 SLV Cabernet Sauvignon Napa Valley



a Providence classic