

providence 5 course menu

tai snapper
tangerine, fatalii



uni egg
sea urchin, champagne beurre blanc



vermilion rockfish
tahitian squash, chorizo



entree choice of

john dory
sunchoke, fines herbes
or

liberty farms duck
quince, spigarello
or

a5 wagyu
slow-roasted cabbage, aceto balsamico
(\$50 supplement)



forest floor
procini, hazelnut, coffee

\$175 / \$250 with wine pairing

providence 7 course menu

tai snapper
tangerine, fatalii



spiny lobster
carrot, coconut, curry



nancy's down east scallop
turnip, miso



vermilion rockfish
tahitian squash, chorizo



entree choice of

john dory
sunchoke, fines herbes
or

liberty farms duck
quince, spigarello
or

a5 wagyu
slow-roasted cabbage, aceto balsamico
(\$25 supplement)



buddha's hand
fior di latte, honey



forest floor
procini, hazelnut, coffee

\$200 / \$300 with wine pairing

should you be in the mood...

additional courses, priced per guest

selection of passed hors d'oeuvres

classic warm gougères, shrimp toast,
josephine's clam fritters, crab cakes,
buckwheat blinis with smoked salmon,
sword squid with chorizo

\$15 per selection, up to 1 hour



oysters on the half shell
selection of 3
mignonette, cocktail sauce consommé
\$12



golden osetra
caviar
1/2 oz per guest, traditional accoutrements
market



white or black truffle risotto
(seasonal availability)
market



artisanal cheeses
seasonal accompaniments
\$25