



PROVIDENCE RESTAURANT WEEKS | JULY 7 - 20
THREE-COURSES for \$29.95

FIRST COURSE

Caesar

romaine, focaccia croutons, shaved grana padano,
anchovy-parmesan vinaigrette

Mozzarella and Tomato Salad

mango champagne vinaigrette, fresh basil, saba, sea salt

Wild Mushroom Gnocchi

black pepper, parmesan snow, fresh herbs, cured egg yolk

Sticky Chicken Wings (4 ea.)

gochujang glaze, sesame seeds, togarashi ranch

SECOND COURSE

Pan Seared Atlantic Salmon

edamame succotash, fine herb butter, red pepper coulis

Wood Grilled Flat Iron

scallion and ginger marinade, crispy potatoes,
corn and tomatillo salsa, rainbow chard, chimichurri

Wood Grilled Pork Tenderloin

brown sugar brined, rhubarb and fig compote,
toasted israeli couscous, roasted garlic and currant jus

Crispy Statler Chicken Breast

pan roasted, smashed potatoes, sautéed spinach,
meyer lemon butter, fresh herbs

DESSERT

Lemon Mascarpone Cake

sicilian lemon-infused sponge cake, fresh berries

Baileys Espresso Cake

dulce de leche, chocolate toffee crumble