

PRE-THEATER MENU

Tuesday thru Thursday 5pm – 6pm

$41

FIRST

**Arugula & bibb salad** breakfast radish, seasonal vegetables, lemon vinaigrette

**Watercress salad** Fourme d’Ambert, sunflower seeds, lady apple, pimenton vinaigrette

**Hamachi crudo** Asian pear, almond, green garlic, black vinegar crisp\*

**Native RI oysters** (3) smoked pepperoncini pearls, meyer lemon\*

**Lamb tartare** vadouvan, spicy mustard, potato crisps, quail egg\*

**Warm little gem lettuce**, whipped goat cheese, cucumber, citrus, espelette, pepitas

**Winter mushroom cocotte** local mushrooms, haricot verts, pistachios, porcini emulsion

**Rabbit & parsnip stew** winter vegetables, lamb bacon, vanilla oil

SECOND

**Beetroot gnocchi** aged goat cheese, heirloom beets, pine nuts, basil

**Black pepper chitarra**, pork cheeks, smoked maple, cured egg yolk

**Thyme Cavatelli** duck sausage, brown butter, baby carrot, radish, ricotta salata

**Codfish** English peas, castelvetrano olive, stinging nettle, parmesan émulsion

**Mediterranean sea bass** chorizo, broccoli rabe, golden raisins, blood orange

**Tilefish** crispy scales, pasta clams, potato, lemongrass “RI chowder”

**Long Island duck breast** rye spätzle, salsify, hen of woods, blackberry duck jus\*

**Chicken roulade** dirty farro, bok choy, cracklings, hazelnut vinaigrette

**Berkshire pork chop** confit belly, fresh garbanzo, cranberry beans, apple, endive\*

THIRD

**Orange Crème Fraiche Mousse** Pistachio, white chocolate, rhubarb pink peppercorn sherbet

**Flourless Chocolate Torte** cranberry chutney, cocoa nib nougatine, brown butter ice cream

**Key Lime Gateau** Olive oil cake, key lime curd, papaya, kiwi, coconut lemongrass sorbet

**Salted Caramel Cheesecake** Irish crème custard, candied almonds, dark chocolate sherbet

**Maple Cashew Tart** Chicory shortbread crust, smoked pineapple, banana rum ice cream

**Crème Brûlée** Vanilla bean custard, seasonal fruit garnish

**Daily Sorbet or Ice Cream** The Chef’s daily inspiration

Corporate Executive Chef: Robert Sisca Executive Chef: Chris Nardoza