

raw and cold

maine lobster
wrapped in an egg crêpe, nori crème fraîche, assorted greens 25

wild dungeness crab (washington)
passion fruit, basil seeds, black olive, macadamia nuts 23

the ugly bunch
geoduck, abalone and sea urchin, smoked crème fraîche panna cotta 26

nancy's down east sea scallop ceviche
sea lettuce, toasted sesame, yuzu zest, olive oil 22

oysters

kusshi (bc), blue hill blondes (me) or naked cowboy (long island sound)
traditional mignonette, cocktail sauce consommé les 6 / 21

farm raised sustainable caviars

petrossian's bulgarian royal oscietra caviar 180/30 grams, 280/50 grams
alverta president caviar (sacramento, ca) 130/30 grams 245/50 grams

hot

farfalle al nero di seppia fatte in casa
japanese sword squid, maine lobster, octopus, olive oil, basil, tomato 26

foie gras sauté
pears, golden raisins, moscato vinegar, spiced molasses cookie crumbs 26

63c duck egg
soft polenta, fondue of reblochon de savoie, black winter truffle 32

chowda'
smoky bacon, manila clams, leeks, clam broth 15

foie gras ravioli
black winter truffles, aromatics, parmesan 35

main courses

wild maine lobster (1.5 # females)
basted in smoked butter, grilled cucumbers, maitake mushrooms (market price)

arctic char (iceland)
japanese sweet potato, smoked sesame, stinging nettle velouté 45

wild hook andline caught new zealand john dory
wrapped in feuille de brique with pork belly and black truffle, savoy
cabbage, sunchoke purée 48

wild loup de mer (brittany)
tahitian squash cooked in brown butter, la quercia bacon, smoked truffle
butter 51

liberty farms duck breast (sonoma, ca)
tutti fruiti farms nantes carrots, walnuts, black trumpet mushrooms,
bloomsdale spinach, sauce velour 43

charcoal grilled wild french turbot for two (brittany)
weiser farms potatoes, market vegetables, champignon des bois 51 per guest

prime new york steak (nebraska)
lompop chanterelles, cipollini, confit potatoes, emulsion of bone marrow and
dijon mustard 51

chef, michael cimarusti /sous chefs, sam baxter and tristan aitchison
/sommelier, drew langley

providence market menu

kanpachi sashimi (kagoshima, japan) *
champagne gelée, smoked sesame, virgin olive oil
silvaner spätlese trocken, *iphöfer kronsberg*, hans wirsching 2007

santa barbara sea urchin
hiding beneath soft scrambled eggs
(add american caviar, \$20 supplemental)
crémant de bourgogne, "prestige" moingeon m.v.

nancy's down east sea scallops (maine) *
oven roasted tahitian squash, chestnuts, wood sorrel, jurançon
riesling feinherb, schloss lieser 2010

wild black sea bass (rhode island) *
black knight carrots, pickled ginger, salsify purée, nasturtium
roussanne, "hollus bolus", black sheep finds 2010

artic char (iceland)
quince, vadouvan, turnip, pork belly
pinot noir, russian river valley, holdredge 2009

dutch valley farms veal tenderloin (holland, il) *
purée of mcgrath farms baby broccoli, parmesan, black truffle vinaigrette
aglianico, "donnaluna", de conciliis 2009

market cheeses
vin de pays de l'hérault red, "cuvée des colosses" baptiste
cuvelier 2008

guava sorbet, yuzu
sake, yogurt, cucumber

dark chocolate cake *
milk jam, vanilla milk sorbet, bitter chocolate
pedro ximenez, "sacristia" selección de la cosecha de bodega san
telmo

five courses *
100/145 with wine pairing
exclusive of tax, beverages, and gratuity

full tasting
130/195 with wine pairing
exclusive of tax, beverages, and gratuity

chef's menu
175/270 with wine pairing
exclusive of tax, beverages, and gratuity

for tasting menus we request the participation of the entire
table

tasting menus served until 9:00 pm

providence market specials

nantucket bay scallops
cauliflower cream, black truffle, miner's lettuce 26

house made terrine of foie gras
grilled brioche, candied walnuts, roasted grapes 29

wild black sea bass
braised artichokes, fennel, purée of charcoal grilled eggplant 48

black winter truffle
risotto, pasta alla chitarra, soft scrambled eggs, raviolo all'uovo (market
price)

australian wagyu style beef
winter vegetables, soba, black truffle emulsion 30/oz. (3 oz. minimum)