

raw and cold

japanese kanpachi
cucumber, smoked sesame seeds, sriracha creme fraiche 19

maine lobster
japanese turnips, miso vinaigrette, hachiya persimmon 25

dungeness crab
avocado, olive oil, satsuma tangerine, mizuna 26

bagaduce (maine) or kumamoto (washington) oysters les 6
traditional mignonette, cocktail sauce consommé 18

caviar
farm raised petrossian alverta president caviar
130/30 grams, 245/50 grams

hot

maine lobster risotto
carnaroli rice, chanterelles, lemon, tarragon, green onions 26/45

foie gras sauté
quince/cranberry purée, quince syrup, nasturtium 26

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

foie gras ravioli
italian black winter truffles, aromatics, parmesan 36

main courses

maine lobster (1.5 # females)
first of the season mcgrath farms sweet peas, trumpet mushrooms, globe carrots (market price)

wild striped bass (virginia)
parsnip purée, central coast chanterelles, apples, scarlet turnip, celery leaves 44

wild black bass (rhode island)
angel's spice, braised artichokes, candied orange rind, basil 42

arctic char (iceland)
moroccan squash, truffle fondue, buckwheat, red wine gastrique 42

wild rouget de roche (france)
grilled over binchotan charcoal, brussels sprout haché, bacon, fingerling potatoes 40

loup de mer (brittany)
salsify, applewood smoked bacon, haricot vert, bone marrow 48

liberty farms duck breast (sonoma, ca)
blood orange confit, braised daikon radish, pea tendrils 43

prime new york steak (nebraska)
cauliflower purée, potatoes roasted in duck fat, sauce bordelaise 49

photographic art by doug folgelson

providence market menu

wild tai snapper (hokkaido, japan) *
crispy rice crackers, coriander, soy crème fraiche
kiráklyleányka, szőke mátyás 2007

santa barbara sea urchin
chawan mushi, truffled mirin, served in a farm fresh egg
crémant de bourgogne blanc de blanc, domaine parigot & richard m.v.

nancy's diver scallops (maine) *
chanterelles, snap peas, applewood smoked bacon, jurançon sec
riesling, "lenz" emrich-schönleber 2008

striped bass (virginia) *
burdock, shiso, lemon
bourgogne blanc, domaine simon bize 2007

icelandic char
mcgrath farms sweet peas, baby turnips, dashi butter
plavac mali, "peljesac" dingac winery 2007

roasted tenderloin of veal *
crushed butterball potatoes, sierra sweet onions, hazelnuts, garlic confit
pinot noir, "tous ensemble" copain 2007

market cheeses
gewurztraminer, domaine stirn 2006

green apple sorbet, green tea granita & red bean

yuzu curd, meringue, *
vanilla white chocolate sorbet, pineapple & mint
welschriesling trockenbeerenauslese, rosenhof 2001

five courses *
85/120 with wine pairing
exclusive of tax, beverages, and gratuity

full tasting
110/165 with wine pairing
exclusive of tax, beverages, and gratuity

chef's menu
160/245 with wine pairing
exclusive of tax, beverages, and gratuity

we request the participation of the entire table
tasting menus are served until 8:00 pm

providence market specials

black truffles
pasta alla chitarra, raviolo all' uovo, risotto or scrambled eggs (market price)

japanese wagyu beef (gunma, japan)
roasted asparagus, wild mushrooms, bacon parmesan risotto 25/oz. 3 oz. minimum

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