

## raw and cold

bigeye tuna (hawaii)  
kumamoto oysters, sungold tomatoes, cucumber, shimeji mushrooms 21

maine lobster  
daikon radish, miso vinaigrette, meiwa kumquats 25

dungeness crab  
cherry blossom vinaigrette, sweet peas, red shiso gelée 21

oysters  
kumamoto (wa), wellfleet (ma), coromandel (new zealand), longcove (me) les 6  
traditional mignonette, cocktail sauce consommé 18

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

## hot

spaghetti alla chitarra  
santa barbara sea urchin, maine lobster, pea tendrils, jus de crustace 26

foie gras sauté  
cherries, cherry puree, fennel, mizuna 26

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

foie gras ravioli  
italian black summer truffles, aromatics, parmesan 26

maine sea scallops  
assorted spring vegetables, rosemary, whole grain mustard, sherry vinegar, wildflower honey 25

## main courses

maine lobster (1.5 # females)  
sweet peas, maitake mushrooms, baby carrots (market price)

wild black sea bass (rhode island)  
angel's spice, braised artichokes, candied orange rind, basil 44

wild troll caught king salmon (sitka, alaska)  
candy cot apricots, purple top turnips, chanterelles and saikyo miso 40

wild striped bass (rhode island)  
roasted sweet potatoes, shimeji mushrooms, dijon mustard 42

wild turbot (brittany, france)  
hazelnuts, morels, mc grath farms baby carrots 44

low on the hog  
pork belly confit, braised pig's trotter, polenta, summer truffles, fried egg, frisée 35

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

wild french turbot for two (brittany)  
charcoal grilled, champignon des bois, market vegetables, weiser farms potatoes 44 per guest

photographic art by doug folgelson

## providence market menu

japanese kanpachi \*  
crispy rice crackers, coriander, soy crème fraîche  
txakolina, talai berri 2008

santa barbara sea urchin  
champagne beurre blanc, fines herbes  
(add american caviar, \$20 supplemental)  
crémant de bourgogne blanc de blanc, domaine parigot & richard m.v.

maine sea scallop \*  
japanese eggplant, rhubarb, cashews, reduction of vadouvan and jurançon  
riesling spätlese, “graacher himmelreich” dr. f. weins-prüm 2005

wild day boat pacific halibut (sitka, alaska) \*  
summer squash, black olive, dried apricot, basil  
bourgogne blanc, simon bize 2007

wild king salmon (sitka, alaska)  
french breakfast radish, kumquats, white asparagus  
rosé, “albemarle” kluge estate 2009

marcho farms veal tenderloin (franconia, pa) \*  
bacon, almond, english peas, maitake mushrooms  
pinot noir, “sangiaco vineyard” vergari 2007

market cheeses  
vinsanto del chianti classico, san felice 2003

cucumber sorbet with yogurt foam

yuzu curd, meringue \*  
blackberry sorbet, jasmine  
moscato d’asti, “riveto” dante rivetti 2009

five courses \*  
65/100 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 8:30 pm

## providence market specials

bigeye tuna tartare (hawaii)  
fresh wasabi, house made brioche, quail egg 21

japanese unagi and monterey bay abalone  
daikon radish, green onion, miatake mushrooms 26

italian summer truffles  
risotto, pasta alla chitarra, soft scrambled eggs, raviolo all’ uovo (market price)

salt roasted santa barbara spot prawns  
live spot prawns roasted in salt, served simply with olive oil and lemon 33/55

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