



# THE RESTAURANT

AT WEEKAPAUG INN

*Our cuisine showcases the unique history, products and flavors of Rhode Island and the Atlantic Coast Region. We are able to work closely with local growers, farmers and fishmongers to provide products for the property's seasonal menus which ensure the ingredients we desire are available at their peak freshness.*

## from the fields and orchards

PARSNIP & PEAR VELOUTE local Narragansett whipped ricotta, spiced honey croutons 16

KALE SALAD local kale, castelfranco lettuce, pickled delicata squash, shaved manchego cheese, prosciutto chips, sherry-shallot vinaigrette 14

HEIRLOOM BEET SALAD salt roasted beets, beet and cranberry mousse, baby carrots, whipped ricotta, citrus, walnut brittle, orange and tarragon vinaigrette 18

CRAB SALAD\* crème fraiche vinaigrette, garden micro greens, cucumber, almonds, radish 18

## from the mill

CAMPANELLI NERRO Stonington shrimp, Hillandale Farm's tomatoes, garden basil, garlic, white wine, seasoned bread crumbs, meyer lemon 16/30

RAVIOLINI braised local leg of lamb, eggplant caponata, pine nuts, parmesan 16/30

LOBSTER RAVIOLI garden fennel-pollen pasta, meyer lemon and shellfish broth, bottarga 18/36

SCALLOP RISOTTO seared scallops, local butternut squash, pancetta lardons, New England coulommier cheese, garden fresh herbs, brown butter 18/36

\*consuming raw or undercooked meats, seafood, shellfish, or eggs increase your risk for food borne illness.

please advise your server of any food allergies.





# THE RESTAURANT

AT WEEKAPAUG INN

## from the land

NORTHEAST FAMILY FARMS NY STRIP\* bone marrow panzanella, raddichio, white beans, croutons, grilled baby romaine, charred sweet onions, balsamic reduction, salsa verde 39

ORGANIC CHICKEN pan roasted breast, wild mushroom and truffle stuffing, house made chicken apple sausage, harvest grains, sautéed swiss chard, meyer lemon pan jus 29

HARVEST VEGETABLES daily inspired preparations of local and seasonal vegetables 27

## from the sea

NARRAGANSETT LOBSTER FRICASSEE butter poached lobster tail, lobster ravioli, cauliflower puree, fall vegetables, crispy calamari, dill, meyer lemon, shellfish butter sauce 42

DAY BOAT HALIBUT pan seared local halibut, brown butter couscous, local napa cabbage and radicchio, baby bok choy, caramelized cipolini, citrus beurre blanc 36

## from the sky

CRESCENT FARMS DUCK\* pistachio crusted duck breast, frisee and leg confit salad, celery root, local honey, roasted plum and port reduction 34

*Personalized wine pairing is available by the glass starting at \$35 per person;*

*please ask your server for details.*

Executive Chef: Devin Bozkaya

18% gratuity will be added parties of six or more

\*consuming raw or undercooked meats, seafood, shellfish, or eggs increase your risk for food borne illness.

please advise your server of any food allergies.