

The Pond House 2021

First Course

Roasted Quonnie Rock Oysters from the Pond
Champagne Mignonette, Jalapeno Cocktail Sauce, Citrus Butter

Local Blue Crab Spread
Old Bay, Lemon, Chive

Pond & Pasture Entrée

Grilled Narragansett Lobster Tail
Yuzu Butter, Espelette

Grilled Maine Filet
House Steak Sauce, Scallion

*Grilled Hillandale Farm Chicken Breast
Marinated in a Balsamic, Soy & Molasses*

Sides

*Assorted House Breads
House Baguette, Lavash, Grissini*

*Farm Garden Salad
Field Greens, Tomatoes, Cucumber, Radish, Citrus Vinaigrette*

*Heirloom Corn Succotash
Fresh Fava Beans, Butter Sauce, Red Pepper*

*Roasted Arrowhead Cabbage
Bacon Lardons, Onions, Apple Vinaigrette*

*Skillet Marble Potatoes
Roasted Garlic, Lemon, Parsley*

Finale

*Chef's Summer Pineapple
Roasted Caramelized Pineapple, Sponge Cake, Vanilla Bean Ice Cream*