

TASTING TODAY

DUCK RILLETTE

HOUSE MADE BRIOCHE, PISTACHIO GREMOLATA,
PICKLED MUSTARD SEED

CHINON, MARC BREDIF, LOIRE VALLEY, FRANCE 2018

BLACK TRUFFLE TAGLIATELLE

SUMMER BLACK TRUFFLE,
PECORINO ROMANO, GARDEN HERBS

BARBERA D'ALBA, PIO CADARE, PIEDMONTE, ITALY 2017

STONINGTON LOBSTER

SUMMER SQUASH, FAVA BEANS,
SWEET CORN EMULSION, SAFFRON BEURRE BLANC

CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY, USA 2019

DARK CHOCOLATE MOUSSE

HAZELNUT, COCOA NIB, RASPBERRY

ROYAL TOKAJI, 5 PUTTONYOS ASZU, HUNGARY 2017

MAIN MENU

STARTERS

QUONNIE ROCK OYSTERS*	24
LOCAL LITTLENECKS*	18
SHRIMP COCKTAIL	21
STRIPED BASS CRUDO* / GF	22
WATERMELON, KIWI, RADISH, SEA BEAN, YUZU	
HEIRLOOM TOMATO SALAD / V*	18
RICOTTA, GARDEN PESTO, LITTLE RIVER FARMS ARUGULA, FOCACCIA, CAPIZZANO BALSAMIC, MAINE SEA SALT	
SUMMER VEGETABLE SALAD / V*	16
LOCAL GREENS, HAKUREI TURNIP, RADISH, ASPARAGUS, SLICED ALMONDS, NARRAGANSETT FETA, CITRUS VINAIGRETTE	
LOBSTER BISQUE	28
STONINGTON LOBSTER, FENNEL, SHERRY, VERMONT CREAMERY CRÈME FRAÎCHE	
FARM VEGETABLE PLATE / V* / GF	13 / 24
CHEF'S DAILY SELECTION OF LOCAL VEGETABLES PREPARED WITH VARIOUS TECHNIQUES	
HUDSON VALLEY FOIE GRAS* / GF	28
TOASTED BRIOCHE, STRAWBERRY, FULL BLOOM HONEY, CASHEW	

ENTRÉES

- PASTA PRIMAVERA** / V* 15 / 28
GEMELLI, TOMATO, ASPARAGUS, BROCCOLI RABE,
SQUASH, PARMESAN
- PORK CHEEK RIGATONI** 19 / 36
PANCETTA, FAVA BEAN, JUS, PARMESAN
- LINGUINI & CLAMS** 17 / 32
LOCAL LITTLENECKS, WHITE WINE, BUTTER, LEMON
- BUTTER POACHED HALIBUT*** / GF 42
DASHI, RADISH, TURNIP, BOK CHOY,
OYSTER MUSHROOM
- PAN SEARED STONINGTON SCALLOPS*** / GF 44
ROASTED KOHLRABI, SWISS CHARD,
SAFFRON BEURRE BLANC
- CITRUS BRINED CHICKEN BREAST** / GF 38
GREEN GARLIC PUREE, CONFIT CROQUETTE,
PATTY PAN, PICKLED PEPPER
- PAN SEARED DUCK BREAST*** 38
FARRO RISOTTO, VARIATIONS OF CARROT,
BLACKBERRY JUS
- GRASSFED FILET MIGNON*** / GF 49
POTATO PAVE, ASPARAGUS, BLACK GARLIC, BORDELAISE

DESSERTS

BLACK FOREST TART 12

CHOCOLATE MOUSSE, AMARENO CHERRIES,
CHOCOLATE PEARLS

CHOCOLATE CHIP SKILLET COOKIE 12

VANILLA ICE CREAM

BLUEBERRY SHORTCAKE 12

LEMON CURD, BLACK PEPPER BISCUIT,
CREME FRAICHE ICE CREAM

HOUSEMADE ICE CREAM 8

VANILLA, CHOCOLATE OR STRAWBERRY

HOUSEMADE SORBET 8

RASPBERRY, MANGO-PASSION OR BLACKBERRY



THE RESTAURANT
AT WEEKAPAUG INN

