# THE RESTAURANT

AT WEEKAPAUG INN



# WELCOME

## FARM FRESH

OUR CUISINE SHOWCASES THE UNIQUE HISTORY, PRODUCTS,

AND FLAVORS OF RHODE ISLAND AND THE ATLANTIC COAST.

WE WORK CLOSELY WITH LOCAL GROWERS, FARMERS, AND

FISHMONGERS TO ENSURE THE FINEST INGREDIENTS ARE AVAILABLE

AT PEAK FRESHNESS. THROUGH VARIOUS FLAVOR COMBINATIONS

AND TECHNIQUES, WE TAKE YOU ON A CULINARY JOURNEY

THROUGH THE MICRO SEASONS OF COASTAL NEW ENGLAND.

#### ANDREW BROOKS

EXECUTIVE CHEF

### OLIVIA MOREY

CHEF DE CUISINE



## CHOOSE

### TASTING MENU

WE SELECT A FOUR COURSE

MEAL FOR YOU, CREATING A

DYNAMIC AND FLAVORFUL FOOD

EXPERIENCE. OUR TASTING

MENUS CHANGE AS WE ROTATE

FARM FRESH PRODUCE THROUGH

OUR KITCHEN.

#### FOUR COURSE

120 / PERSON

#### WINE PAIRING

70 / PERSON

#### WHOLE TABLE

TO ELEVATE EXPERIENCE,
THE CHEF'S SIGNATURE
MENUS ARE RESERVED FOR
THE ENTIRE TABLE

#### **OPTIONS**

VEGETARIAN AND VEGAN
MENUS ARE AVAILABLE
UPON REQUEST

### MAIN MENU

SELECT YOUR OWN COMBINATION
OF DISHES FROM OUR SIGNATURE
MENU. ENJOY OUR TRIED AND
TRUE FAVORITES, ALWAYS FRESH
AND REPESENTATIVE OF OUR
LOCAL REGION.

#### SELECT

RAW BAR, STARTERS, ENTRÉES - ITEMS PRICED INDIVIDUALLY

#### **OPTIONS**

V= VEGETARIAN

V\*= CAN BE MADE VEGAN

GF = GLUTEN FREE

DF = DAIRY FREE

\*CONSUMING RAW OR UNDERCOOKED
MEATS, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK FOR
FOOD BORNE ILLNESS
PLEASE ADVISE YOUR SERVER OF
ANY FOOD ALLERGIES

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

# TASTING TODAY

#### TUNA CRUDO

CAPE COD CRANBERRY,
CONCORD GRAPE, MARCONA ALMOND

TRIENNES, ROSE,
PROVENCE, FRANCE, 2021

#### STONINGTON SCALLOP

MAINE GRAINS POLENTA,
SPAGHETTI SQUASH, RADICCHIO

DOMAINE SIMONE BIZE AND FILS, BOURGOGNE BLANC,
BURGUNDY, FRANCE, 2017

### GRASS FED FILET MIGNON

RI MUSHROOM, BLUE HUBBARD SQUASH,
KOHLRABI, JUS

AMULET, CABERNET SAUVIGNON,
NAPA VALLEY, CA, USA, 2021

#### APPLE GALETTE

SPICED CRANBERRY CHUTNEY, CHEDDAR
CHEESE CRISPS, BROWN BUTTER ICE CREAM

DONNAFUGATA, " BEN RYE", PANTELLERIA,
SICILY, ITALY, 2017

# MAIN MENU

| RAW BAR  |         |
|--|---------|
| NATIVE OYSTERS*                                | 24      |
| LOCAL LITTLENECKS*                             | 18      |
| SHRIMP COCKTAIL*                               | 21      |
|  |         |
| STARTERS                                       |         |
| POACHED PEAR SALAD / V / GF                    | 10 / 18 |
| ARUGULA, FRISEE, RICOTTA, OLIVE CRUMB,         |         |
| CANDIED WALNUT, SHALLOT VINAIGRETTE            |         |
| HARVEST SALAD / V / GF                         | 10 / 18 |
| KALE, BUTTERNUT SQUASH, CHIOGGIA BEET,         |         |
| PEPITA TOUILLE, GOAT CHEESE, CIDER VINAIGRETTE |         |
| BUTTERNUT SQUASH SOUP / V* / GF                | 15      |
| MOUNTAIN ROSE APPLE, FENNEL                    |         |
| FARM VEGETABLE PLATE / V* / GF                 | 13 / 24 |
| CHEFS DAILY SELECTION OF LOCAL VEGETABLES      |         |
| PREPARED WITH VARIOUS TECHNIQUES               |         |
| SMOKED PORK BELLY* / GF                        | 20      |
|  |         |

CAPE COD CRANBERRY, APPLE MUSTARD, PISTACHIO

# ENTREES

| AUTUMN CONCHIGLIE / V*                        | 13 / 24 |
|---|---------|
| BROCCOLI, SWEET POTATO, KALE PESTO            |         |
| ITALIAN SAUSAGE RIGATONI                      | 15 / 28 |
| PEPPER, ONION, TOMATO, RICOTTA                |         |
| SHORT RIB PAPPARDELLE                         | 19 / 30 |
| BRAISED SHORT RIB, RI MUSHROOM, TRUFFLE DEMI, |         |
| PARMESAN                                      |         |
| PAN SEARED HALIBUT                            | 42      |
| RUTABAGA, BROWN BUTTER CABBAGE,               |         |
| LEEK, SOUBISE                                 |         |
| STONINGTON SCALLOPS / GF                      | 39      |
| RISOTTO, DELICATA SQUASH,                     |         |
| ROMANESCO, CELERY ROOT                        |         |
| CRESCENT FARM DUCK BREAST*                    | 38      |
| BARLEY, MAPLE SWEET POTATO,                   |         |
| POMEGRANATE GASTRIQUE                         |         |
| CIDER BRINED PORK TENDERLOIN* / GF            | 34      |
| PARSNIP PUREE, HONEY BRUSSEL SPROUT,          |         |
| APPLE JUS                                     |         |
| GRASS FED RIBEYE* / GF                        | 49      |
| PANISSE, HEN OF THE WOODS,                    |         |
| BLACK GARLIC, MUSHROOM JUS                    |         |

# DESSERTS

| COCONUT PANNA COTTA / V* / GF / DF        | 12 |
|---|----|
| HONEY CITRUS COMPOTE, BLUEBERRY, MINT OIL |    |
|   |    |
| SPICED MAPLE DOUGHNUT                     | 12 |
| PRALINE GATEAUX, WALNUT TUILLE,           |    |
| FIG, CANDIED BACON JAM                    |    |
|   |    |
| EARL GREY MOUSSE                          | 12 |
| ROSEMARY OLIVE OIL CAKE, CASSIS GEL,      |    |
| LEMONGRASS CURD                           |    |
|   |    |
| CHOCOLATE CHIP SKILLET COOKIE             | 12 |
| VANILLA ICE CREAM, CARAMEL SAUCE          |    |
|   |    |
| HOUSEMADE ICE CREAM                       | 8  |
| VANILLA, CHOCOLATE, STRAWBERRY            |    |
|   |    |
| HOUSEMADE SORBET / V* / GF / DF           | 8  |
| RASPBERRY, BLACK CHERRY, STRAWBERRY       |    |



