

THE RESTAURANT

AT WEEKAPAUG INN





WE ARE HERE

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

CAMERON GRAY

SOUS CHEF

JESSICA QUIET

EXECUTIVE PASTRY CHEF



CHOOSE

TASTING MENU

WE SELECT A FOUR COURSE MEAL FOR YOU, CREATING A DYNAMIC AND FLAVORFUL 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 SEASONAL DISHES FROM OUR SIGNATURE MENU. IMMERSE YOURSELF IN COASTAL NEW ENGLAND AND EXPERIENCE WHAT'S FRESH AND LOCAL IN THE MOMENT.

SELECT

RAW BAR, STARTERS, ENTREÉS - ITEMS PRICED INDIVIDUALLY

OPTIONS

V= VEGETARIAN

V*= CAN BE MADE VEGAN

GF = GLUTEN 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

PEACH, SCALLION, OSETRA CAVIAR

SCHRAMSBERG, 'MIRABELLE', BLANC DES BLANCS, NORTH COAST, CA, NV

AUTUMN TRUFFLE TAGLIATELLE

BURGUNDY TRUFFLE, RHODE ISLAND MUSHROOM,
VERMONT BUTTER

HUSCH VINEYARDS, PINOT NOIR, ANDERSON VALLEY, CA, 2021

SNAKE RIVER FARMS WAGYU

CELERY ROOT, SWEET POTATO, LEEK

LONG MEADOW RANCH, 'LMR' CABERNET SAUVIGNON, NAPA VALLEY, CA 2020

CARMELITA SPICED FLAN TART

CRÈME FRAICHE TART, SMOKED MERINGUE CHARD,
COMPRESSED APPLE, BROWN BUTTER CRUMBLE

CHATEAU PETIT VERDINES, SAUTERNES, BORDEAUX FRANCE, 2016

MAIN MENU

RAW BAR

NATIVE OYSTERS*	24
LOCAL LITTLENECKS*	18
SHRIMP COCKTAIL*	27

STARTERS

LOBSTER BISQUE	28
SHERRY, FENNEL, CREME FRAÎCHE	
SWEET CORN GAZPACHO / GF	22
JONAH CRAB, YELLOW TOMATO, BELL PEPPER, FETA,	
HEIRLOOM TOMATO TART	20
WHIPPED RICOTTA, GARDEN TOMATO, CAPPIZANO BALSAMIC, BASIL GEL	
FARM VEGETABLE PLATE / V* / GF	14 / 26
CHEF'S DAILY SELECTION OF LOCAL VEGETABLES PREPARED WITH VARIOUS TECHNIQUES	
SUPERFOOD SALAD / GF	10 / 18
LOCAL GREENS, BLUEBERRY, STRAWBERRY, POMEGRANATE, GRANOLA, GOAT CHEESE, LEMON VINAIGRETTE	
SMOKED PORK BELLY / GF	22
EGGPLANT CAPONATA, RED PEPPER	

ENTRÉES

LOBSTER LINGUINE 24 / 46

STONINGTON LOBSTER, ASPARAGUS,
TRUFFLE BEURRE BLANC

ITALIAN SAUSAGE RIGATONI 17 / 32

PEPPER, ONION, TOMATO, RICOTTA

SUMMER CAMPANELLE / V* 16 / 30

TOMATO, ZUCCHINI, SQUASH, PESTO, PARMESAN

PAN SEARED HALIBUT / GF 46

CIPPOLINI ONION, SNAP PEAS,
FENNEL CITRUS SALAD, GARDEN HERB BEURRE BLANC

STONINGTON SCALLOPS / GF 48

SWEET CORN RISOTTO, FAVA BEANS,
MARCONA ALMOND

HERB CRUSTED RACK OF LAMB 48

BARLEY, TOMATO, MINT, FETA

CRESCENT FARM DUCK BREAST 46

GRILLED PEACH, CONFIT CROQUETTES, SCALLION,
KING TRUMPET MUSHROOM

PRIME NEW YORK STRIP / GF 55

BOURSIN POTATO, OYSTER MUSHROOM, BORDELAISE

DESSERTS

BITTERSWEET ORANGE TORTE / V* / GF 14
BLOOD ORANGE SAUCE, CHOCOLATE SOIL,
RAW HONEY INFUSED CITRUS SEGMENTS, VANILLA WHIP

PABANA MOUSSE CAKE 14
PASSIONFRUIT, HUMMINGBIRD SPONGE,
COCONUT MANGO SORBET, GRAHAM STREUSEL, MERINGUE

SUMMERTIME YOGURT PANNA COTTA 14
HOUSE SPUN BLACK RASPBERRY GELATO,
BLUEBERRY SPONGE, LEMON SHORTBREAD CRUMBLE,
SEA BUCKTHORN

HOUSE-MADE ICE CREAM 8
VANILLA, CHOCOLATE, STRAWBERRY

HOUSE-MADE SORBET / V* / GF 8
- TANGERINE PEACH
- KIWI
- STRAWBERRY LAVENDER LEMONADE



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**RELAIS &
CHATEAUX**