

Executive Chef Troy Turcotte Presents:



*Narragansett  
Restaurant Week*

*March 27- April 3rd*

**\$45pp Menu Courses:**

**Course One – Your Choice of 1**

**Local Oysters (3)**

blood orange mignonette • spicy cocktail

**New England Clam Chowder**

local clams • smoked bacon • crispy shallots

**Focaccia**

whipped ricotta • honey • pistachio • orange zest

**Caesar Salad**

romaine • Parmesan • pickled onion • herb croutons

**Course Two – Your Choice of 1**

**Pink Vodka Chicken Parm**

organic chicken breast • ziti • fontina • crispy garlic

**Steak Frites**

bavette steak • chimichurri • truffle fries • mixed greens

**Faroe Salmon**

blackened • citrus butter • sweet mashed potatoes • honey Brussels sprouts

**Statler Chicken**

pan-seared • mushroom risotto • pan demi • truffle dust • honey

**Course Three – Your Choice of 1**

**Affogato**

Illy espresso • vanilla gelato

**Dark Chocolate Mousse**

espresso whipped cream • shaved chocolate

**Strawberry Rhubarb Crumble**

vanilla ice cream • fresh mint