

Mother's Day

AT THE CHANLER

FIRST COURSE

RHODE ISLAND OYSTERS

sparkling tea mignonette, cucumber

FLUKE CRUDO

smoked salmon roe, citrus, radish, sorrel

POTATO SOUP

asparagus, mushrooms, truffle mascarpone

NARRAGANSETT CREAMERY BURRATA SALAD

*shaved spring vegetables, calabrian chili
condiment, honey-moscato vinaigrette*

CHEESE AND CHARCUTERIE

*three new england cheeses and housemade
charcuterie, fresh baked bread, fruits, honey
condiments, preserves*

additional charge of 55.

MAIN COURSE

GREEN CIRCLE CHICKEN

*maitake mushrooms
black rice, spring roots*

PACIFIC SALMON A LA PLANCHA

*asparagus, confit onions
savory citrus butter*

ROASTED LAMB LOIN

parsnips, legumes, cauliflower

DOMESTIC WAGYU FILET MIGNON

*potato purée, roasted carrot
cipollini onion, jus*
additional charge of 25.



For The Children

FIRST

SIMPLE GREEN SALAD

tomato, cucumber, citrus dressing

POTATO SOUP

asparagus, cream, leeks

MAIN

PASTA

butter, pecorino cheese

PACIFIC SALMON

asparagus, butter sauce

FILET MIGNON

potato purée, roasted carrot

SECOND COURSE

PORK TERRINE 'TÊTE DE COCHON'

pickled vegetables, smoked pork belly, leeks

HOUSEMADE GARGANELLE PASTA

*roasted rhode island mushrooms
sheep's milk ricotta, young alliums*

GEORGES BANK SCALLOPS

rhubarb, peas, meyer lemon, radish

DESSERT

A VISIT TO THE CONFISERIE

assorted sweets prepared by our pastry team