# Lunch

REMY'S LOOSE

# SMALL PLATES

## CAVIAR

### CHANLER IMPERIAL CAVIAR*
‘Garnitures traditionnelles’ | Brioche toast

165. thirty grams

### RHODE ISLAND RAISED OYSTERS ON THE HALF*
six for 26 | twelve for 50

Cucumber | Sparkling tea mignonette

### ‘SALADE VERTE’ 17
Shaved root vegetables | Sherry vinaigrette

### PETITE RYE BREAD LOAF 16
Natural ferment with dried Michigan cherry | Cultured mustard butter

### NARRAGANSETT CREAMERY BURRATA N 20
Bitter lettuces | Heirloom squash | Apple | Marcona almond nougatine
Maple vinaigrette

### SPANISH OCTOPUS A LA PLANCHA 36
Cauliflower | Meyer lemon | Bagna cauda emulsion

### WILD PACIFIC SALMON CRUDO* 25
Leeks | Fennel | Citrus

### NORTH ATLANTIC FISH CRUDO*
two guests 44 | four guests 65

Lemongrass | Yuzu dressing | Preserverd citrus condiment

### VENISON CARPACCIO* 24
Pickled mushroom | Meyer lemon | Parmesan

# LARGE PLATES

## ROASTED NEW ENGLAND MUSHROOMS 36
Cultivated & wild with cabbages | Garden preserved kimchi | Celeriac purée

## HOUSEMADE MORTADELLA SANDWICH N 26
Hand-pulled Stracciatella cheese | Broccoli rabe & pistachio pesto
Tomato condiment | Ciabatta

## HAND-CUT TAGLIATELLE PASTA 35
Heirloom pumpkin | Autumn fruits | Pepita | Bitter greens | Parmesan

## CANESTRI PASTA 38
Confit octopus | Meyer lemon | Crisp garlic | Piquant bird's eye pepper

## CONFIT BEEF COCOTTE 42
Root vegetables | Cipollini onion | Braising jus

## 'BOUILLABAISSE' * 48
Point Judith calamari | North Atlantic seafood | Pomme de terre
Bouillon Provençal | Crostini

## SWORDFISH A LA PLANCHA 42
Husk cherry | Fregola | Compressed greens | Jicama | Olive

## OUR CHEESEBURGER* 30
Bacon & onion marmalade | Alehouse cheddar | Brioche
Housecut french fries

## STEAK 'FRITES' A LA PLANCHA* 55
Green vegetables | Housecut french fries | Jus

* This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other foods from animals thoroughly cooked.

N = contains nuts

# DESSERTS

## OPERA CAKE N 18
Valhrona chocolate | Hazelnut | Espresso

## BERRIES & CREAM 13
Mascarpone | Red berry | Lady fingers

## ROSE HILL AUTUMN APPLE 14
Flavors of fennel | Chamomile | Caramelized white chocolate

## HEIRLOOM PUMPKIN CHIFFON N 15
Vermont goat cheese | 'Beurre noisette' | Maple | Walnut

## OFFERING OF GELATI OR SORBET
one scoop 8 | two scoops 12

Selection changes daily