Oara

SELECT ANY THREE DISHES

FROM THE GARDENER

× Rose Hill Heirloom Squash ×
vermont fiddlehead tomme cheese, australian truffle

× Buckwheat Gnocchi ×
hazelnut, wild mushrooms, garlic scapes

FROM THE OCEANS

× Bluefin Tuna Crudo ×
flavors of cucumber, fennel, citrus

× ×
Roasted Rhode Island Fluke
bacon rice, corn, samphire,
noisette truffle emulsion

Black Sea Bass
savory kombu butter, radish, mizuna greens

FROM THE RANCHER

× Paccheri Pasta ×
foie gras, piave vecchio fonduta, cured gamebird prosciutto

Roasted Beef Tenderloin
pommes aligot, charred eggplant condiment, summer beans, pickled cherries
Wagyu Rib Steak available for $25 supplemental charge

CONFISERIE

Creme Fraiche Panna Cotta
flavors of early apple, yuzu citrus, frantoia olive oil ice cream

Flavors of Figs
buerre noisette shortbread, vanilla cremeux, aquidneck island honey ice cream

Black Sesame and Chocolate
orange condiment, ganache, crisp honey comb