# EASTER AT THE CHANLER

FOUR COURSE PRIX FIXE ONE HUNDRED AND FIVE DOLLARS

#### First

select one

Spring Onion Soup green almond, spiced meyer lemon yogurt

House Smoked Salmon radish, satsuma mandarin, salmon roe crème fraîche

Walrus & Carpenter Dutchie Oysters citrus cucumber mignonette

Braised Lamb Belly Bacon truffled pea condiment, bucheron cheese, charred baby alliums

#### Second

select one

Housemade Pasta smoked short rib, green garlic, arugula, sunflower

Georges Bank Sea Scallops roasted rhode island mushrooms, shaved asparagus salad, buckwheat crisps

Narragansett Creamery
Burrata Cheese
hazelnut, shallot mustard, carrots

#### Main

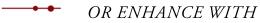
select one

House Brined Rum Ham potato purée, confit onion, artichokes, grain-mustard fonduta

Slow Roasted Rabbit cipollini, carrots, spinach, black rice

North Atlantic Cod Loin fennel, cauliflowers, confit potato, spiced mussel bouillon

Newport Lobster Benedict crème fraîche, spicy meyer lemon hollandaise, fingerling potatoes



Dry Aged Kuroge Wagyu roasted rhode island mushrooms, cipollini onion, potato purée \*\$20 (supplemental charge)

### Additional Course

Kolikoff Ossetra Caviar alliums, egg mimosa, brioche, vodka crème fraîche \*30g \$250 supplemental charge

Artisan Cheeses & Charcuterie artisan cheese and house-cured charcuterie served with housemade bread, fruits, honey, condiment, and preserves

\*3 for \$40 or 5 for \$60 (supplemental charge)



## A CHILDREN'S EASTER

THREE COURSE PRIX FIXE FIFTY-FIVE DOLLARS CHILDREN 12 AND UNDER

First

select one

Jeffery's Greens tomato, cucumber, citrus dressing

Pasta butter and parmesan

Potato Soup potato chips, bacon, chives

Main

select one

Newport Lobster crispy potatoes, vegetables, lemon butter

Scrambled Farm Fresh Eggs applewood bacon, potato, fruit

Chicken potato purée, carrots, jus

#### Dessert

A Visit to The Confiserie assorted sweets prepared by our Pastry Team