



Prix Fixe Dinner

In honor of Earth Day, this curated menu showcases locally sourced and sustainable dishes. With every order, 20% of proceeds will support our local bee population and their environment.

first course

LOCALLY HARVESTED MARKET GREENS ♻️ 🌱
with house vinaigrette

second course

SPIRULINA PASTA ♻️ 🌱
kelp bolognese, parmesan, pine nuts

third course

STEAMED BLACK BASS 🌱
norwich meadows sunchokes, rhode island mushrooms

dessert

CHOCOLATE DECADENCE
hazelnut feuilletine, soft caramel, chocolate mousse

*4-course prix fixe dinner \$120
wine pairing for additional \$75*



Items marked as ♻️ can be made vegan or vegetarian. Items marked as 🌱 are locally sourced. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.