

EAT DRINK RI

LAND AND SEA CULINARY SERIES

CHEF ASHLEY VANASSE | EASY ENTERTAINING

BLACKBIRD FARM: 4PM

PASSED APPS

- Crostini | garlic rubbed crostini, roasted bone marrow, mustard & onion butter
- Rib Fingers | skewered pork rib fingers, molasses/strawberry/maple glaze, pickled rhubarb, radish
- Meat 'N Taters | homemade potato chip, rare beef, house aioli

DINNER MENU

1st Porchetta | pork belly & pork loin porchetta, narragansett creamery burrata, pea tendrils, spring peas

2nd Bistecca | grilled porterhouse steak bistecca style, native greens, charred cherry tomatoes

3rd Something Sweet | house made tart shell with blackbird farm lard, lemon cream, native berries & fruits