

EAT DRINK RI
LAND AND SEA CULINARY SERIES
CHEF ANTONIO FRANCO | BASTA

MATUNUCK FARM: TUESDAY, JULY 25TH @ 3PM

OYSTER ACCOUTREMENTS

paired with Sektkellerei Ohlig Brut Weisse "Latitude 50" NV

- zucchini relish
- fennel-tomato cocktail sauce

DINNER MENU

1st Cool as a Cucumber | chilled narragansett creamery yogurt soup, pickled local cucumbers, crispy cornmeal oysters, caviar, dill, sprouts

paired with Chateau Lafont Menaut Blanc, Pessac Leognan 2014

2nd Bruschetta | toasted pain de mie, nduja butter, local lobster, burrata, celery, heirloom tomato, basil

paired with Rojac Malvasia 2015

3rd Bistecca Fiorentina | grilled and sliced ribeye, charred lemon, rosemary pestata, maldon, potato salad our way, lardo biscuits

paired with Camerano Dolcetto 2013

4th Strawberry Fields | chocolate and pistachio soil, variations of local strawberries, strawberry-molasses mascarpone gelato, tarragon

paired with San Venanzio Prosecco DOCG Extra Dry 2015

Additional Beverages

Narragansett Beer | *Bancroft Up or Down Ale, Summertime Citra Ale and Lovecraft The Temple Sticke Altbier*

Yacht Club Bottling Works | *assorted seltzers*