

EAT DRINK RI

LAND AND SEA CULINARY SERIES

CHEF CHRIS KLEYLA | STATESMAN TAVERN

MATUNUCK FARM: MONDAY, JULY 24TH @ 3PM

OYSTER ACCOUTREMENTS

paired with Odinstal Riesling Sekt NV

- pickled ramp mignonette
- fried chili oil

DINNER MENU

1st Periwinkle Panzanella | nasturtium, bread & butter pickles

paired with D'Alfonso del Sordo "Catapanus" Bombino Bianco 2015

2nd Grilled Gulf Shrimp | summer bean salad, blue hominy corn, shrimp oil, fines herbes

paired with Chateau de Lancyre Rosé, Pic St. Loup 2016

3rd Blackened Merguez Sausage | carolina gold rice, marinated heirloom tomatoes, cucumbers, melon, tahini

paired with Domaine Guillot Broux "Beaumont" 2014

4th Raspberry Peach Crumble | candied pecans, lemon whiskey curd

paired with Hillinger Muskat Ottonel NV

Additional Beverages

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

Yacht Club Bottling Works | assorted seltzers