

# AGAWAM HUNT

Providence Restaurant Week

\$50 per person

A DOZEN LOCAL OYSTERS

\$30 supplement

## STARTERS

‘CALDO VERDE’ SOUP

chouriço XO, collards, potato-olive oil emulsion

SCUP CRUDO\*

dehydrated black olive, sorrel, ‘molho de alho’

MARKET GREENS SALAD

roasted carrots, spicy hazelnuts, chèvre, honey vinaigrette

AZOREAN CHEESE BEIGNETS

citrus mayo, espelette pepper

FOIE GRAS ‘PASTEL DE NATA’

slow cooked pineapple jam, madeira syrup

(\$5 supplement)

## MAINS

BLACK SEA BASS ‘À GOMES DE SÁ’\*

crispy potato, egg yolk jam, caramelized onion marmalade

SLOW COOKED SIRLOIN\*

heirloom carrot, turnip tops, sauce ‘guisada’

SPAGHETTI ALLA CHITARRA

meyer lemon, castelvetro olive, buttered crumbs

CONFIT PORK BELLY

littleneck clams, fingerling potato, fennel

CHOURIÇO-CRUSTED SCALLOPS\*

white sweet potato, citrus, ‘molho cru’

(\$10 supplement)

## SWEETS

BROWN BUTTER PANNA COTTA

orange linzer cookie, blood orange jam, pomegranate sorbet

‘TIRAMISU’

whipped mascarpone, cocoa nib, espresso gelato

HONEY & OLIVE OIL FLAN

honey, cinnamon crumble, olive oil gelato

HOUSE-MADE ICE CREAM & SORBET

please inquire for daily offerings

Mitchell Mauricio • Executive Chef

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Please note, a customary House Charge of 20% will be added automatically in lieu of gratuity.

