



On behalf of the culinary team at Castle Hill Inn, we welcome you to our home and hope that you will enjoy our New England traditions, creative touches, and beverage offerings. We have designed the menu to be enjoyed in the traditional “prix fixe” style to present the talents of our chefs and the natural bounty of Rhode Island.

At Castle Hill, we are indeed blessed with a location that is second to none in New England - not only for the view, but for the availability of such wonderful sources of ingredients to bring to the table. These range from local seafood surrounding Aquidneck Island, to the artisanal cheeses crafted throughout the region. We hope to serve you a meal that will speak both to the nostalgia and tradition of New England cooking, while inviting you to experience something new along the way. Our natural setting constantly guides our menu-scripting, and our tradition inspires us to exceed your expectations.

Thank you for choosing to dine with us; we hope to welcome you back again soon.

**louis rossi**  
executive chef

**prix fixe menu \$85**  
wine pairings \$35  
Three courses: select your starter, main course, and dessert

**vegetarian prix fixe menu \$68**  
wine pairings \$35  
Three courses: select your starter, main course, and dessert

**chef's tasting menu \$125**  
wine pairings \$75  
Five courses: Chosen by Chef to showcase the flavors of the season, with a few options for you to select along the way.

### wine & beverage pairings

Available for each of our menu choices. Each time our menu changes, we taste a multitude of wines, spirits, and anything else we can gather to find the most complementary pairings for the dish at hand - these choices then become our beverage offerings for the season. We serve a small portion with each course to accent your meal.

\*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.  
If you have any allergies, please bring them to your server's attention.

Last, but not least, please refrain from the use of mobile phones in the dining room.



## CAVIAR SERVICE

### A LA CARTE

*Served with red onion, crème fraîche, gougères, & egg*

CALVISIUS CLASSIC SIBERIAN 145. 28g

CALVISIUS CLASSIC OSCIETRA 195. 28g

CALVISIUS ROYAL OSCIETRA 220. 28g

## FIRST COURSE

### CHILLED NEW ENGLAND OYSTERS

*Cucumber, togarashi, peas*

### ROASTED SUMMER SQUASH

*Mustard greens, white bean purée, almond*

### GARDEN CUCUMBER & MELON SALAD

*Local capicola, melon, piquillo pepper jam*

### GARDEN KALE CAESAR

*Pickled onion, fingerling potatoes, Atwells Gold*

### YELLOWFIN TUNA TATAKI

*Tomato, oyster mushroom, curried-rice chip*

### EGGPLANT CAPONATA RISOTTO

*Tomato, fennel, capers*



## **MAIN COURSE**

### **STEAMED HALIBUT**

*Bacon, Napa cabbage, onion broth*

### **GRILLED BEEF FILET**

*Fingerling potato, shishito pepper, foie gras nage*

### **SEARED SEA BASS**

*Parsley, squash, red curry*

### **BUTTER POACHED LOBSTER**

*Baby bok choy, black rice, red wine*

### **SEARED DUCK BREAST**

*Blueberry caramel, miso, corn, shallot jam*

### **COLORADO LAMB**

*Smoked peach, fregola sarda, fried green tomatillo, feta cream*

*Supplement 18.*

## **DESSERT**

### **PEACH SEMIFREDDO**

*Yogurt sponge cake, vanilla sablé cookie, white chocolate ganache*

### **PASSION FRUIT SOUFFLÉ**

*Almond sablé*

### **"ORELYS" CHOCOLATE TORTE**

*Pretzel ice cream, cocoa nibs*

### **WHITE CHOCOLATE MOUSSE**

*Local blueberries, lemon, cheesecake ice cream*

### **ICE CREAMS & SORBETS**

*House made daily*

*Fudge sauce, caramel, or sweet cream*