

***Family Weekend
Prix Fixe Dinner Menu
Wednesday, October 11 – Saturday, October 14
5:00-8:00 p.m.***

Starter

Apple Cider Sangria or San Pellegrino with Cranberry and Lime

Choice of Soup

Rhode Island "Clear" Clam Chowder

Vegan Tuscan Vegetable

Salad

*Baby Arugula, Crisp Rhode Island Greening Apples, Dried Cranberries, Shaved Fennel,
Sundried Tomato, Jaswell's Farm Cider Vinaigrette*

Choice of Entrée

*Grilled 6 ounce Beef Tenderloin topped with Roasted Rhode Island Oyster, Pioppino and
Shiitake Mushrooms, Cabernet Sauvignon Demi-glace, Roasted Garlic and Sour Cream
Mashed Potatoes, Fire Roasted Whole Carrots, Fresh Thyme*

*Pan Roasted Crispy Skinned Chicken Breasts, Herbed Butter Pan Sauce, Russian
Banana Fingerling Potatoes, Wilted Baby Spinach, Parsley Salad, Charred Grape
Tomato*

*Pumpkin and Butternut Squash Ravioli with Sage Brown Butter, Roasted Butternut
Squash, Local Apples, Fennel, Leek, Dried Cranberries, Toasted Pumpkin Seeds*

*Roasted Acorn Squash Stuffed with Lobster and Shrimp Risotto, Atwell's Gold Cheese
Ribbons, Crisp Carrot Strings*

Choice of Dessert

Flourless Chocolate Cake, Raspberry Coulis, Fresh Berrires, Whipped Cream

House Made Rhode Island Apple Pie with Vanilla Ice Cream

Lemon Sorbet with Fresh Strawberries and Mint

Starbucks Coffee and Tazo Tea service is included.

***Brown
Faculty
Club***

\$38.00 Per Person

Beverage service, taxes and our services are additional.

For reservations please call 401-863-3023 today!

*The Faculty Club accepts Visa, Master Card,
American Express and Discover.*