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 Berries, 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.

$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.