

**Ocean House Farm and Vine Dinner  
April 5, 2018**

**Weekapaug Inn Featuring Our Best Of  
Rhode Island Line Up**

**1<sup>st</sup> COURSE**

Sea Well's Narragansett Lobster Terrine  
*white asparagus, English pea caponata,  
pine nuts, golden raisins, pickled red onion,  
sea salt-vinegar chip, meyer lemon-crème  
fraiche, chervil*

**2<sup>nd</sup> COURSE**

Braised Ayer's Foundation's Pork  
Shoulder and Swiss Chard Epaulettes  
*New England Coulommier cheese fondue,  
mushroom and truffle jus, hazelnuts*

**3<sup>rd</sup> COURSE**

Hopkins Southdowns Farm's Roasted  
Lamb Loin  
*minted nettle pesto, cauliflower puree,  
rapini, green garbanzo falafel,  
huckleberry gastrique, pistachio*

**DESSERT**

Lemon Pudding Cake  
*whipped Narragansett Creamery ricotta,  
vanilla shortbread sable, rhubarb gelato*