

# Sample Menu.

... Bistro 9 at the East Greenwich Golf Club

6:30 PM- Menu Introduction by Chef Aaron Edwards, 7:00 PM Dinner is served  
First and Second courses paired with wine, Third Course paired with locally roasted coffee  
All of our produce and proteins are purchased from locally sustained farms

## **First Course, choice of one**

Black mission figs stuffed with gorgonzola, paired with prosciutto, strawberries, and balsamic reduction

Candied walnut and pumpkin bisque

Beef carpaccio served with shaved Portobello mushrooms, arugula and white truffle oil

Paired with Echelon Pinot Noir or Bortoluzzi Pinot Grigio

## **Second Course, choice of one**

Cranberry and gingersnap cookie stuffed Statler, bone-in chicken with a white truffle cream sauce

Hand-made rigatoni with grape tomatoes, wild mushrooms, and asparagus with truffled béchamel

Spinach and lobster stuffed yellowtail sole francese with white wine, lemon, and butter

Paired with Bogle Petit Syrah or Brancott Sauvignon Blanc

## **Third Course, choice of one**

Limoncello sorbet with fresh mint and raspberries

Bread and butter custard with vanilla bean gelato

Trio of cheesecake lollipops with milk, dark, and white chocolate.

Shade Grown, Fair Trade, Organic coffee from Guatemala and Mexico