

**THE SULLIVAN HOUSE  
PRESENTS**

*chef's tasting  
menu series*



# sample menu

**GIN RUBBED SMOKED SALMON, CRAB THIMBLE,  
DILL HERB, SALTED FOCACCIA TOAST  
AND THREE OILS (BASIL, SAFFRON, TRUFFLE)**

(Champ de Provence Rose)

**MOULARD DUCK, JULIENNE FENNEL, GOATS  
CHEESE RISOTTO, TOASTED WALNUT  
AND WHISKEY INFUSED DARK COUVERTURE JUS**

(Hahn Estate Pinot Noir SLH)

**PAUPIETTES DE SOLE, LOBSTER BISQUE,  
TORTELLINI RICOTTA, ROMANO CHIPS**

(Pieropan Soave Classico)

**AGED BLACK ANGUS FILLET, PARMA HAM,  
ENGLISH STILTON MELT, POMMES DUCHESSE,  
BLACK TRUFFLE, PETIT POIS MINT PUREE AND  
ROSEMARY PERFUMED MERLOT JUS**

(Abstract Ca Grenache, Orin Swift Cellars)

**MILK CHOCOLATE NEW YORK CHEESECAKE,  
PETIT FOUR - COULI**

cappuccino/espresso/tea

RESERVATIONS REQUIRED.

CALL 401.525.6227 OR EMAIL [INFO@THESULLIVANHOUSE.COM](mailto:INFO@THESULLIVANHOUSE.COM)

\$95 with wine pairings - \$65 without  
(does not include 8% tax or gratuity)





## *Welcome to The Sullivan House*

I have always been passionate about food. As a chef for over twenty years, I still love the way that good food brings people together.

The goal of this Chef's Tasting Menu Series is to give you an experience to remember. Block Island, and the iconic Sullivan House, are steeped in natural beauty.

To enjoy fine cuisine in such a stunning setting will, I hope, be a memorable and joyful experience for you and your party - and for me and my team.

We look forward to welcoming you at The Sullivan House.

- Sean Kivlehan

*book your table at*

*401.525.6227*

*[www.TheSullivanHouse.com](http://www.TheSullivanHouse.com)*

*reservations required*





