Weekapaug Inn Introduces Pink Menu in Recognition of Breast Cancer Awareness Month

The Restaurant at Weekapaug Inn will donate 10% of proceeds from each three-course menu sold throughout October


Weekapaug Inn in Rhode Island


Weekapaug Inn Lawn

WEEKAPAUG, RI, UNITED STATES, September 21, 2026 / EINPresswire.com/ -- This fall, Weekapaug Inn, a timeless Relais & Chateaux and Forbes Five Star Hotel, New England-style inn set in the peaceful Weekapaug community, will recognize Breast Cancer Awareness Month this October with a special Pink Menu at The Restaurant. Offered Sunday through Thursday throughout the month, the three-course prix fixe dinner will highlight seasonal ingredients while supporting breast cancer research in the local community.

Priced at $95 per person, the Pink Menu will be presented alongside The Restaurant's regular dinner menu, allowing guests to participate in the initiative by selecting an appetizer, entrée and dessert created by Executive Chef Gerardo Viejo and his culinary team. Ten percent of proceeds from every Pink Menu sold will be donated to Terri Brodeur Breast Cancer Foundation in support of its breast cancer research efforts.

The Pink Menu includes:

Choice of appetizer

Endive and Arugula Salad: Pink Lady apples, Gorgonzola dolce, candied bacon, walnuts and Champagne vinaigrette
Ahi Tuna Tiradito: Pink grapefruit leche de tigre, pomegranate seeds, finger lime and black garlic gel
Beets and Carrots: Carrot purée, salt-roasted beets, tarragon pesto and toasted pepitas
Choice of entrée
Pan-Seared Scallops: Beet purée and citrus-fennel salad
Heritage Chicken: Roasted grapes, Brussels sprouts and Madeira jus
Crispy-Skin Salmon: Fregola, sautéed kale, cranberry and beurre rouge
Choice of dessert
Macaron Framboise: Fresh raspberries, berry gel and crème pâtissière
Blood Orange Sorbet and Berries

The Pink Menu will be available for dinner Sunday through Thursday during October at The Restaurant at Weekapaug Inn, located at 25 Spray Rock Road in Weekapaug. The cost is $95 per person, exclusive of tax and gratuity. Reservations are recommended and may be made by visiting weekapauginn.com.

For more information on Weekapaug Inn events and programming, please visit weekapauginn.com/events and weekapauginn.com for general details. Follow Weekapaug Inn at @WeekapaugInn on Instagram, Facebook.

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About Weekapaug Inn
Originally built in 1899, the charming


Weekapaug Inn Pool


The Restaurant at Weekapaug Inn

TERRI BRODEUR BREAST CANCER FOUNDATION
Terri Brodeur Breast Cancer Foundation

Weekapaug Inn has welcomed guests ever since to its bucolic landscape where a shimmering sun rises over Quonochontaug Pond, Adirondack chairs grace the great lawn, and a verdant chef's garden provides the Inn's kitchen and bar with the freshest of ingredients. 33 guest rooms, including four Signature Suites, range from 250 to 2,000 square feet and each is distinctive in décor, and equipped with the finest amenities, as well as a mix of original Inn furnishings and up-to-date pieces. In collaboration with The Birdsong Project, in-room record players and LPs are available inviting guests to relax to the sounds of nature and artistry during their stay. These record players and LPs are in the Carriage House suites, newly renovated Fenway Suites and Signature Suites, which are all named after birds. Breakfast, lunch, and dinner are enjoyed in the casually elegant Restaurant where the culinary team works closely with local growers, farmers, and fishmongers, while developing their seasonal take on New England coastal cuisine. The dining room is cozy, with views of the pond and the lawn, and adjacent The Garden Room bar is the spot for casual bistro-style dining. In warmer months, al fresco dining is offered on The Deck and around the pool, and beach snacks, sandwiches and pizza are served at the Bathhouse. S'mores are presented every night in any season (weather permitting).

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