



RESTAURANT WEEK MENU

Friday November 4—Sunday November 13 2016

Potato Leek Soup with Crispy Cracklin Garnish, Chile Oil

Autumn Seafood Soup

Spinach Salad with Roasted Beets, Baffoni Fried Egg & Porcini Mushroom Vinaigrette

Semolina Polenta with Seasonal Vegetables

Crispy Wellfleet Oysters

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Fluke

Chimichurri, Leek & Shitake Mushroom Ragout, Brussels Sprouts, Kale

Skate

Pastrami Spices, Potatoes, Leeks, Brussels Sprouts Leaves, Mustard Seed Caper Sauce

Monkfish

White Beans, Chorizo Secco, Kale, Tomato Shellfish Broth

Farrotto with Fall Vegetables

Roasted Baffoni Chicken

with Giblets & Onions, Butternut Squash, Apple, Sage Spaetzle

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Apple Pie Bread Pudding with Caramel Sauce and Moonshine Whipped Cream

Hazelnut Milk Chocolate Panna Cotta with Toasted Hazelnuts and Whipped Cream

Goat Cheesecake with Fall Fruits

Pumpkin Spiced Crème Brulee

*3 Courses \$35 plus beverages, tax and gratuity. Menu subject to change and subject to availability.
Fluke proudly supports local farmers and fishermen including the RI Seafood Collaborative.
Thank you for joining us for Discover Newport Restaurant Week. Please join us again soon!*