



*Clarke Cooke*

**First Course**

Cup of Newport Clam Chowder

Mixed Green Salad  
*onion and herb vinaigrette*

Le Sampler  
*2 oysters, 2 littlenecks, 2 shrimp*

Tuna Ceviche  
*passion fruit leche de tigre, avocado, kumquat, jalapeno, Bermuda onion*

Autumn Squash Ravioli  
*Mangalica ham, wild mushrooms, sage brown butter vinaigrette*

**Second Course**

Native Cod  
*apple, fennel, and watercress salad, potato bacon cake, cider jus, mustard vinaigrette*

Oven Roasted Half Chicken  
*whipped potatoes, butternut squash puree, Italian sausage and bread stuffing, caramelized apples, cider vinaigrette*

Wood Grilled Flatiron Steak  
*jasmine rice, ginger scented vegetables, soy mirin sauce*

Restaurant Week Plat du Jour

**Third Course**

Snowball in Hell  
*a chocolate coated goblet filled with chocolate roulade and vanilla ice cream, topped Callebault chocolate sauce and toasted coconut*

Vanilla Crème Brulée

