



NEWPORT RESTAURANT WEEK

PRIX FIXE 16.

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Smoked oyster crackers

CHOURICO AND ROOT VEGETABLE CROQUETTES

Roasted red pepper aioli, pickled mustard seeds, fennel slaw

MIXED GREENS SALAD

Banyuls vinaigrette, pickled beets, goat cheese

HANDMADE PAPPARDELLE

Roasted mushrooms, herb-butter

STEAMED PEI MUSSELS

Vinho Verde broth, white beans, grilled bread

LOCAL MATUNUCK OYSTERS*

6 pieces, served on the half shell (\$7 supplement)

MAIN COURSE

PAN SEARED ATLANTIC SALMON

Roasted fingerling potatoes, haricot verts, baby kale, olive vinaigrette

NEW ENGLAND STYLE LOBSTER ROLL

Tarragon dressing, butter-toasted bun, onion strings, cole slaw (\$14 supplement)

FRIED CHICKEN SANDWICH

House made bun, bread & butter pickles, spicy aioli, kettle chips

LOCAL POTATO-APPLEWOOD BACON SOUP

Vermont cheddar, sourdough bread bowl

GRILLED ANGUS BURGER*

Butter toasted bun, cheddar cheese, fries

LOCAL VEGETABLE RISOTTO

Whipped mascarpone, shaved fall vegetables, apple cider reduction

DESSERT

CHOCOLATE PARFAIT

Salted caramel, roasted peanuts

SPICED SWEET POTATO BREAD

Poached pear, oatmeal lace cookie, sweet cream

HOUSE MADE ICE CREAMS & SORBET

**Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness.
Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.
Please refrain from using cell phones while in the dining room.
If you have any allergies, please bring them to your server's attention.*

CHEFS | **KARSTEN HART & LOU ROSSI**



RESTAURANT WEEK DINNER
35.00

FIRST COURSE

CARAMELIZED GARLIC & RICOTTA TORTELLINI

Braised angus beef, savory herb beurre blanc, garlic crumbs

ROASTED BEETS

Gorgonzola vinaigrette, foccacia toast

MIXED GREENS SALAD

Banyuls vinaigrette, pickled beets, goat cheese

STEAMED MUSSELS

Smoked seaweed broth, roasted garlic, grilled baguette

MAIN COURSE

ATLANTIC SALMON

Creamer potatoes, haricot verts, olives, roasted tomato-horseradish crème fraîche

LOCAL VEGETABLE RISOTTO

Whipped mascarpone, shaved local vegetables

PAPPARDELLE CARBONARA

Pork belly confit, local pea tendrils, smoked egg yolk

CHICKEN CORDON BLEU

Wild rice risotto, roasted baby carrots, roasted chicken jus

DESSERT

PEAR GALETTE

Chantilly cream, ginger caramel

BOSTON CREAM PIE

Chocolate sorbet





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NEW ENGLAND STYLE LOBSTER ROLL

Tarragon dressing, butter-toasted bun, onion strings, cole slaw (\$14 supplement)

RHODY FRESH THREE EGG OMELETTE

Farm fresh vegetables, artisanal cheese

LOCAL POTATO-APPLEWOOD BACON SOUP

Vermont cheddar, sourdough bread bowl

TRADITIONAL EGGS BENEDICT

North Country bacon, hollandaise sauce

GRILLED ANGUS BURGER

Butter toasted bun, cheddar cheese, fries

OUR SIGNATURE MAINE LOBSTER HASH

Local arugula and pea tendrils salad, poached eggs, Béarnaise (\$12 supplement)

DESSERT

CHOCOLATE PARFAIT

Salted caramel, roasted peanuts

SPICED SWEET POTATO BREAD

Poached pear, oatmeal lace cookie, sweet cream

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CHEF | **LOU ROSSI**

