



FALL 2016 NEWPORT RESTAURANT WEEK

APPETIZER

PANKO CAULIFLOWER
SERVED WITH SPICY TURMERIC AIOLI

APPLE & CRANBERRY SALAD
APPLES, CRANBERRIES, ICEBERG & BACON TOSSED IN A BLUE CHEESE DRESSING

CURRIED MUSSELS
PEI MUSSELS, LEEKS, GARLIC,
WHITE WINE, GRILLED BAGUETTE

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ENTREE

PAN ROASTED COD RISOTTO
CREAMY BUTTERNUT SQUASH RISOTTO WITH IN A BEURRE BLANC SAUCE , & RUSSET CHIPS

***HARVEST SQUASH RAVIOLI**
HARVEST RAVIOLI IN A SAGE BROWN BUTTER CREAM & TOASTED NUTS

COQ AU VIN
CHICKEN THIGHS BRAISED IN RED WINE, WITH FRIED POLENTA AND GRILLED ASPARAGUS

SEARED FILET
SEARED TENDERLOIN OVER GARLIC POMME PUREE, GREEN BEANS & DEMI GLAZE

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DESSERT

SMORES PIE
HOUSE MADE MARSHMALLOW, CHOCOLATE GANACHE AND SPICED GRAM CRACKER CRUST.