



NEWPORT RESTAURANT WEEK

NOVEMBER 4 -13, 2016
THREE-COURSE LUNCH | \$16 PER PERSON

FIRST COURSE

PUMPKIN SOUP

Toasted pumpkin seeds, creme fraiche

SPINACH SALAD

Peas, carrot, pickled red onion, basil pistou,
parmesan crisp, sherry vinaigrette

ROASTED BEETS

Hazelnut honey, black pepper whipped ricotta

SECOND COURSE

SALMON BURGER

Cucumber-sesame slaw, ginger soy aioli, French fries

SHRIMP LINGUINE

Rock shrimp, salami calabrese, fresh basil, arugula pistou,
thyme-garlic butter sauce.

GRILLED CHICKEN SANDWICH

Bacon, cheddar, honey mustard, griddled bun, French fries

HERB CRUSTED HAKE

Brabant potatoes, vinho verde broth, chickpeas,
cherry tomato

THIRD COURSE

PUMPKIN CHEESE CAKE

Caramel sauce, spiced whip cream

CHOCOLATE SOUFFLE CAKE

Creme anglaise, raspberry sorbet

BOAT HOUSE

❖ WATERFRONT DINING ❖

NEWPORT RESTAURANT WEEK

NOVEMBER 4 -13, 2016

THREE-COURSE DINNER | \$35 PER PERSON

FIRST COURSE

PUMPKIN SOUP

Toasted pumpkin seeds, creme fraiche

SPINACH SALAD

Peas, carrot, pickled red onion, basil pistou, parmesan crisp, sherry vinaigrette

ROASTED BEETS

Hazelnut honey, black pepper whipped ricotta

MUSSELS

Roasted red pepper, scallion, garlic-white wine broth

SECOND COURSE

PAN SEARED SALMON

Garlic roasted asparagus, fingerling potatoes, cilantro lime gremolata

SHRIMP LINGUINE

Rock shrimp, salami calabrese, fresh basil, arugula pistou, thyme-garlic butter sauce.

GRILLED PORK LOIN

Sweet potato gratin, cranberry mostarda, spicy greens

HERB CRUSTED HAKE

Brabant potatoes, vinho verde broth, chickpeas, cherry tomato

GRILLED FLAT IRON

Jojo potatoes, slow roasted onion salad, worcestershire

THIRD COURSE

PUMPKIN CHEESE CAKE

Caramel sauce, spiced whip cream

CHOCOLATE SOUFFLE CAKE

Creme anglaise, raspberry sorbet