

# Newport Restaurant Week

## Autumn 2016

Price Fixe \$35 *plus* tax and gratuity

### Appetizers

#### **Cup of Newport Clam Chowder** **Raw Bar Sampler**

*two shrimp, two oysters, two littlenecks*

#### **Tuna Ceviche**

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

#### **Autumn Squash Ravioli**

*Mangalica ham, wild mushrooms, sage brown butter vinaigrette*

### Main Courses

#### **Native Cod**

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

#### **Oven-Roasted Half Chicken**

*whipped potatoes, butternut squash purée, Italian sausage and bread stuffing,  
caramelized apples, cider vinaigrette*

#### **Wood-Grilled Flatiron Steak**

*jasmine rice, ginger scented vegetables, soy mirin sauce*

#### **Plat du Jour**

### Desserts

#### **Vanilla Crème Brûlée**

#### **The Snowball in Hell**

*A chocolate-coated goblet filled with chocolate roulade and vanilla ice cream,  
topped with Callebaut chocolate sauce and toasted coconut*

**This menu not offered on Friday and Saturday nights**