

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 Brulée

The Snowball in Hell

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

This menu not offered on Friday and Saturday nights