



Christian's

Newport Restaurant Week Fall 2016

First

Spiced Provoleta | seared provolone cheese, house focaccia, tomato confit, oregano, sofrito, prosciutto

Creamy Seafood Chowder | andouille sausage, potatoes, corn, shrimp, scallops, lobster, ritz crumble, basil oil, chili oil

Autumn Salad | butternut squash, beet chips, pickled onion, radish, baby lettuce, micro celery, honey goat cheese, champagne vinaigrette, charred scallion aioli

Second

Wood Fired Prime Flat Iron* | herbed rice, warm beet & scallion salad, salsa verde, leek demi butter

Trout Cioppino | pan roasted trout, mussels, shrimp, seafood tomato broth, marble potatoes, capers, black olive rouille crostini

Wood Fired Lamb Loin * | squash & chickpea salad, rainbow chard, parmigiano, mint espagnole

Duck Confit & Sweet Pea Agnolotti | sweet pea filled agnolotti, duck confit, oven roasted tomatoes, peas, pecorino, pea greens

Third

Chocolate Ganache | mixed berries, late harvest malbec, dulce de leche, nutella powder

Peach & Raspberry Tart | toasted oat crumble, whipped cream, vanilla glaze