



RESTAURANT WEEK MENU

Monday, March 27 – Friday April 7, 2017

Shellfish Soup with Mussels, Shrimp & Butternut Squash

Frisee Salad with Roasted Pear, Point Reyes Blue, Cabernet Vinaigrette

Asparagus Soup with Spring Mushroom Crema

Crispy Wellfleet Oysters, Mango Pepper Relish, Red Chili Mayo

Grilled Vegetable Tart^g, Herbed Goat's Cheese, Caramelized Onions, Balsamic Glaze

Steak Tartare^a, Cornichon, Dijon Mustard, Housemade Potato Chips

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Pan Seared Local Skate, Pastrami Spices, Fingerling Potatoes, Brussels Sprouts, Mustard Seed, Caper Sauce

Roast Monkfish, White Beans, Chorizo Secco, Kale, Roasted Tomato & Shellfish Broth

Farm Fresh Baffoni Chicken, Soft Polenta, Garlic Green Beans, Natural Jus

Duck Leg Confit, Fregula with Roasted Tomato, Parsnip & Parsley, Dried Cherry Duck Jus

House Made Beef Cheek Ravioli, Parsnips, Butternut Squash, Veal Stock & Parmigiano

Spring Vegetable Platter

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Passion Fruit Crème Brulee

Goat's Cheesecake with Wildflower Honey & Blackberries

Chocolate Panna Cotta with Espresso Cream

Pear Bread Pudding^g with Caramel Sauce & Whipped Cream

3 Courses \$35 plus beverages, tax and gratuity. Menu subject to change and subject to availability.

Fluke proudly supports local farmers and fishermen including the RI Seafood Collaborative.

Thank you for joining us for Discover Newport Restaurant Week. Please join us again soon!

