



**NEWPORT RESTAURANT WEEK
LUNCH MENU**

March 27 - April 1, April 3 - 7

Three courses; \$16

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Oyster crackers

CHOURIÇO AND ROOT VEGETABLE CROQUETTES

Roasted red pepper aioli, pickled mustard seeds, fennel slaw

MIXED GREENS SALAD

Banyuls vinaigrette, pickled beets, goat cheese

CRISPY ORGANIC POLENTA CAKE

Cabot cheddar cheese, roasted mushrooms, applewood smoked bacon, frisée

STEAMED PEI MUSSELS

Vinho Verde broth, white beans, grilled bread

MAIN COURSE

PAN SEARED ATLANTIC SALMON

Roasted fingerling potatoes, haricots verts, baby kale, olive vinaigrette

CASTLE HILL REUBEN

Marble rye, Gruyère cheese, sauerkraut, Russian dressing

FIVE ONION SOUP

Sourdough bread bowl

GRILLED ANGUS BURGER*

Butter toasted bun, cheddar cheese, fries

CHICKEN TOSTADA SALAD

Black bean-corn relish, guacamole, cilantro-green chili vinaigrette

DESSERT

CHOCOLATE BUDINO

Hazelnut struesel, caramel

TRES LECHEs CAKE

Fresh fruit, Chantilly cream

HOUSE MADE ICE CREAMS & SORBET

**Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness.
Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.*

Please refrain from using cell phones while in the dining room.

If you have any allergies, please bring them to your server's attention.

CHEF | **LOU ROSSI**



RELAIS &
CHATEAUX



**NEWPORT RESTAURANT WEEK
DINNER MENU**

Three courses; \$35

FIRST COURSE

CREAMY ORGANIC POLENTA

Braised Angus beef, gorgonzola dolce, garlic crumbs

ROASTED BEETS

Local goat cheesecake, honey vinaigrette, foccacia toast

MIXED GREENS SALAD

Banyuls vinaigrette, pickled beets, goat cheese

STEAMED MUSSELS

Smoked seaweed broth, roasted garlic, grilled baguette

MAIN COURSE

ATLANTIC SALMON

Creamer potatoes, haricots verts, olives, roasted tomato-horseradish crème fraîche

GRILLED BAVETTE STEAK

Braised heirloom beans, rapini, garlic aioli

RISI E BISI

Sweet peas, Pecorino cheese, shaved pear

ROASTED CHICKEN STATLER

Cheddar-cornbread stuffing, grilled asparagus, pommes purée, Savory herb jus

DESSERT

STRAWBERRY-RHUBARB CRUMB CAKE

Rhubarb sorbet

CHOCOLATE CARAMEL BAR

Hazelnut streusel, chocolate sorbet





**NEWPORT RESTAURANT WEEK
BRUNCH MENU**

April 2, 2017

Three courses; \$16

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Oyster crackers

CHOURIÇO AND ROOT VEGETABLE CROQUETTES

Roasted red pepper aioli, pickled mustard seeds, fennel slaw

MIXED GREENS SALAD

Banyuls vinaigrette, pickled beets, goat cheese

CRISPY ORGANIC POLENTA CAKE

Cabot cheddar cheese, roasted mushrooms, applewood smoked bacon, frisée

STEAMED PEI MUSSELS

Vinho Verde broth, white beans, grilled bread

MAIN COURSE

PAN SEARED ATLANTIC SALMON

Roasted fingerling potatoes, haricots verts, baby kale, olive vinaigrette

TRADITIONAL EGGS BENEDICT

North country bacon, Hollandaise sauce

BRIOCHE FRENCH TOAST

Marinated berries, sweet cream

GRILLED ANGUS BURGER*

Butter toasted bun, cheddar cheese, fries

CHICKEN TOSTADA SALAD

Black bean-corn relish, guacamole, cilantro-green chili vinaigrette

DESSERT

CHOCOLATE BUDINO

Hazelnut struesel, caramel

TRES LECHEs CAKE

Fresh fruit, Chantilly cream

HOUSE MADE ICE CREAMS & SORBET

Daily selection

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CHEFS | LOU ROSSI & ANDY TAUR

