



**NEWPORT RESTAURANT WEEK**  
MARCH 27 - APRIL 7, 2017  
THREE-COURSE LUNCH | \$16 PER PERSON

**FIRST COURSE**

BEEF & BARLEY SOUP  
Root vegetables, fresh herbs

MIXED GREENS SALAD  
Pecans, goat cheese, radish, red onion, tomato,  
cucumber, champagne-honey vinaigrette

CAULIFLOWER-PEA FRITTERS  
Buttermilk-tumeric aioli, pickled onion, pea greens

**SECOND COURSE**

SALMON BURGER  
Sriracha aioli, cabbage-bell pepper slaw

PULLED PORK SANDWICH  
Cheddar, pickled cabbage, crispy onions,  
chipotle-maple BBQ sauce

CHOURICO CRUSTED HADDOCK  
Crispy polenta, grilled scallion, caper beurre blanc

GRILLED CHICKEN SPINACH SALAD  
Bosc pears, roasted beets, Gorgonzola crema, candied  
walnuts, pickled onions, rice wine vinaigrette

**THIRD COURSE**

BROWNIE SUNDAE  
Warm brownie, peanut butter ice cream, walnut brittle,  
chocolate & caramel sauce

VANILLA-STRAWBERRY CHEESECAKE  
Rhubarb, graham cracker crust



**NEWPORT RESTAURANT WEEK**  
MARCH 27 - APRIL 7, 2017  
THREE-COURSE DINNER | \$35 PER PERSON

**FIRST COURSE**

BEEF & BARLEY SOUP  
Root vegetables, fresh herbs

CAULIFLOWER-PEA FRITTERS  
Buttermilk-tumeric aioli, pickled onion, pea greens

MIXED GREENS SALAD  
Pecans, goat cheese, radish, red onion, tomato,  
cucumber, champagne-honey vinaigrette

MUSSELS  
Roasted red pepper, scallion, garlic-white wine broth

**SECOND COURSE**

CHOURICO CRUSTED HADDOCK  
Crispy polenta, grilled scallion, caper beurre blanc

RICOTTA GNOCCHI  
Turnips, potatoes, mushrooms, spinach, shaved asparagus,  
red pepper cream sauce

GRILLED FLAT IRON  
Olive oil poached potatoes, charred red cabbage,  
arugula pistou, port wine demi

GRILLED SHRIMP  
Tomato-scallion risotto, shaved asparagus & fennel salad,  
caper vinaigrette

**THIRD COURSE**

BROWNIE SUNDAE  
Warm brownie, peanut butter ice cream, walnut brittle,  
chocolate & caramel sauce

VANILLA-STRAWBERRY CHEESECAKE  
Rhubarb, graham cracker crust