





Newport Restaurant Week - March 27th Through April 7th 3-Course Prix Fixe Menu \$35.00 PerPerson



<u>Small Plates</u>

Conch Chowder Local RI Conch, Chorizo, Red Curry, Coconut Milk **Lettuce Wraps** House-made Szechuan Poultry Sausage, Mango, Cilantro

Warm House Made Cornbread Whipped Honey Butter, Sea Salts Truffled White Bean Hummus Pickled Mushroom, Parmesan



<u>Entrées</u>

Pan Roasted Mahi-Mahi Winter Squashes, Charred Cauliflower, Romesco

Steak Frites USDA Prime Flat Iron, Ratatouille, Herbed Butter Sauce Spicy Shrimp and Creamy Polenta Purple Kale, Jalapeño, Spanish Chorizo

Roasted Eggplant Green Lentils, Yogurt, Tahini Vinaigrette





Consuming raw or undercooked meats may increase your risk of food borne illnesses. Not all ingredients are listed in menu descriptions, please notify your server of any allergies or food restrictions you may have.

