

newport restaurant week | spring 2017 | dinner, 3 courses | \$35

## -TO START-

### **oyster tasting**

*three oysters on the half shell with daily mignonette*

### **smoked trout pate**

*with house pickles, salty kombu toasts, trout roe*

### **chickpea salad**

*torn herbs, whipped feta, charred vegetables, lemon & olive oil*

### **soup**

*daily, seasonal selection*

## -DINNER-

### **coq au vin**

*red wine braise, roasted vegetables, parsnip puree*

### **hake**

*poached hake, gin & juice, jicama radish slaw*

### **cassoulet**

*duck leg confit, pork belly, garlic sausage, stewed white beans, brown bread crumbs & toast*

### **orecchiette**

*baked with daily veggies, gorgonzola cream sauce*

## -SWEETS-

### **ice cream affogato**

*housemade scoop drowned in The Coffee Guy cold brew or Turkish coffee*

### **daily bread pudding**

### **milk & cookies**

*north bakery chocolate chip cookies with sea salt, cold glass of milk*

*\*full menu also available, along with vegetarian/ pescatarian and gluten free options*