



**NEWPORT RESTAURANT WEEK  
LUNCH MENU**

*November 3rd - 4th & 6th - 11th*

*Three courses; \$16*

**APPETIZERS**

**NEW ENGLAND CLAM CHOWDER**  
*Oyster crackers*

**CHOURIÇO AND ROOT VEGETABLE FRITTERS**  
*Roasted red pepper aioli, pickled mustard seeds, fennel slaw*

**MIXED GREENS SALAD**  
*Roasted shallot vinaigrette, citrus, shaved fennel*

**CRISPY GOAT CHEESE POLENTA FRIES**  
*Mushroom cream, roasted grapes, vincotto*

**STEAMED PEI MUSSELS**  
*Vinho Verde broth, white beans, grilled bread*

**MAIN COURSE**

**PAN SEARED ATLANTIC SALMON**  
*Sweet potato purée, braised greens, cider beurre blanc*

**MUFFALETTA SANDWICH**  
*Salami, capicola, aged provolone, olive relish, ciabatta bread*

**CHICKEN-ANDOUILLE GUMBO**  
*Jasmine rice, scallions*

**GRILLED ANGUS BURGER\***  
*Butter toasted bun, cheddar cheese, fries*

**CHICKEN TOSTADA SALAD**  
*Black bean-corn relish, guacamole, cilantro-green chili vinaigrette*

**POTATO GNOCCHI**  
*Roasted root vegetables, garlic cream, raisins, pine nuts*

**DESSERT**

**CHOCOLATE COFFEE CREMEUX**  
*Gianduja streusel, caramel whipped cream*

**APPLE PARFAIT**  
*Warm apple compôte, cinnamon crumbs, whipped 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**



**NEWPORT RESTAURANT WEEK**  
**DINNER MENU**

*November 3rd - 12th*  
*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**  
*Roasted shallot vinaigrette, citrus, shaved fennel*

**STEAMED PEI MUSSELS**  
*Smoked seaweed broth, roasted garlic, grilled baguette*

**MAIN COURSE**

**PAN SEARED ATLANTIC SALMON**  
*Sweet potato purée, braised greens, cider beurre blanc*

**GRILLED SIRLOIN STEAK**  
*Braised heirloom beans, rapini, garlic aioli*

**POTATO GNOCCHI**  
*Slow-roasted tomatoes, braised kale, roasted garlic cream*

**ROASTED CHICKEN STATLER**  
*Cheddar-cornbread stuffing, grilled asparagus, pommes purées, Savory herb jus*

**DESSERT**

**OLIVE OIL CAKE**  
*Warm apple compôte, whipped crème fraîche*

**CHOCOLATE CARAMEL BAR**  
*Salted peanuts, whiskey ice cream*

**HOUSE MADE ICE CREAMS & SORBET**

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CHEFS | LOU ROSSI & ANDY TAUR





**NEWPORT RESTAURANT WEEK  
BRUNCH MENU**

*November 5th & 12th  
Three courses; \$16*

**APPETIZERS**

**NEW ENGLAND CLAM CHOWDER**  
*Oyster crackers*

**CHOURIÇO AND ROOT VEGETABLE FRITTER**  
*Roasted red pepper aioli, pickled mustard seeds, fennel slaw*

**MIXED GREENS SALAD**  
*Roasted shallot vinaigrette, citrus, shaved fennel*

**CRISPY GOAT CHEESE POLENTA FRIES**  
*Mushroom cream, roasted grapes, vincotto*

**STEAMED PEI MUSSELS**  
*Vinho Verde broth, white beans, grilled bread*

**MAIN COURSE**

**PAN SEARED ATLANTIC SALMON**  
*Sweet potato purée, braised greens, cider beurre blanc*

**TRADITIONAL EGGS BENEDICT**  
*North country bacon, Hollandaise sauce, fresh fruit*

**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 COFFEE CREMEUX**  
*Gianduja streusel, caramel whipped cream*

**APPLE PARFAIT**  
*Warm apple compôte, cinnamon crumbs, whipped cream*

**HOUSE MADE ICE CREAMS & SORBET**

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CHEFS | **LOU ROSSI & ANDY TAUR**

