



GRACE
VANDERBILT

NEWPORT RESTAURANT WEEK

November 3rd - 12th

LUNCH MENU

FIRST COURSE

Truffled Corn Bisque

Crab Salad
Smoked Croutons

Salt Roasted Beet Salad
Mixed Greens, Goat Cheese, Toasted Almonds, Orange Balsamic Vinaigrette

MAIN COURSE

Pulled Pork Tacos
Apple Mustard, House Slaw, Flour Tortilla

Glazed Artic Char Salmon Salad
Baby Watercress, Grilled Pineapple, Pineapple Vinaigrette

Yuzu Kushu Steak Sandwich
Marinated Flank Steak, Hoisin Mushroom Spread, Arugula, French Fries

Baked Macaroni and Cheese
Grilled Chicken, Herbed Panko

DESSERT

Banana Cremeaux
*Spiced Meringue, Dehydrated Chocolate, Salted Caramel *GF*

Strawberry Shortcake
Macerated Strawberries, Candied Almonds, Chantilly Cream

Selection of Ice Creams and Sorbets *GF

Three Course Prix Fixe Menu - 16

Two Course Wine Pairing - 12

Excludes Tax and Gratuity



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DINNER MENU

FIRST COURSE

Spiced Butternut Squash Soup
Candied Pepita, Crème Fraîche

House Cured Artic Char Salmon
Caper Cream Cheese, Toasted Rye, Pickled Radishes

Salt Roasted Beet Salad
Mixed Greens, Goat Cheese, Toasted Almonds, Orange Balsamic Vinaigrette

MAIN COURSE

Cornish Game Hen
Roasted Brussel Sprouts, Grain Pilaf, Chimichurri

Grilled Strip Steak
Haricot Vert, Roasted Garlic Mashed Potatoes, Peppercorn Brandy Sauce

Mussels Fra Diavlo
Fresh Linguini, Grilled Herb Bread

Pan Roasted Cod
Braised Rainbow Chard, Lemon Butter Sauce

DESSERT

Flourless Chocolate Torte
*Candied Walnuts, Salted Caramel, Chantilly Cream *GF*

Maple Beignets
Candied Walnuts, Autocrat Coffee Milk Ice Cream

Selection of Ice Creams and Sorbets *GF

Three Course Prix Fixe Menu - 35

Two Course Wine Pairing - 16

Excludes Tax and Gratuity