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CONTACT: Andrea McHugh, 401-845-9151
Marketing & Communications Manager
Discover Newport
amchugh@discovernewport.org

Newport Restaurant Week Boasts New Fall Flavors for Its Best Rendition Yet

Local restaurants will prepare extraordinary lunch and dinner dishes at prix fixe prices for 10 days.

Newport (R.I.) October 17, 2017 – Autumn’s arrival promises Newport Restaurant Week will leave diners feeling as full as the harvest season’s bounty. The bi-annual tradition returns this fall from November 3-12, 2017, with more than 50 restaurants expected to participate throughout Newport and Bristol counties. Over the course of the event, diners can experience tastefully-crafted cuisine with special prix fixe menus featuring \$16 three-course lunches and \$35 three-course dinners.

For 10 tantalizing days, local chefs will compose outstanding seasonal dishes combining carefully-chosen autumnal ingredients that are sure to excite restaurant goers with hearty fall flavors. First time participants include Johnny’s at the Atlantic Resort in Middletown and Scarpetta, Stoneacre Brasserie and its partner restaurant, Stoneacre Tapas, in Newport.

"It's a great opportunity to extend our pre-theater menu format all week and celebrate our new home in Washington Square while showcasing our exciting Spanish flavors on Thames Street!" says Christopher Bender, Director of Operations at the newly opened Stoneacre Brasserie in Washington Square and Stoneacre Tapas on Thames Street.

The team at Scarpetta, an Italian eatery which opened earlier this year, is looking forward to being a part of this much-loved event. “We at Gurney's Newport Resort are excited that Scarpetta is participating in Newport Restaurant Week,” says David Smiley, Resort Manager. “It

is a great opportunity to introduce the restaurant and its fall menu to Newport's residents and visitors alike.”

“For more than a decade, Newport Restaurant Week has tempted palates with unique, decadent menus brimming with creativity,” says Brittany Lauro, who manages the event at Discover Newport. “Thanks to the extraordinary talents of our local chefs, each year is a culinary journey filled with diverse flavors served in an eclectic collection of eateries, from casual hotspots and cozy pubs to farm-to-table eateries.”

Participating restaurants are added to DiscoverNewportRestaurantWeek.org immediately after signing up and their menus are added within 24 hours of receipt. Discover Newport encourages all participating restaurants to submit their lunch and/or dinner menus as early as possible to give diners a comprehensive scope of all the divine dishes being offered and to plan accordingly.

Diners, chefs and restaurateurs can continue the conversation about the event by using the hashtag **#NPTRestaurantWeek** on Facebook, Twitter and Instagram. For an ongoing, real-time index of observations and images throughout the destination, users can include the hashtag **#NPTrighnow** in their posts, as well as **#NPTRestaurantWeek**, for the chance to win a \$50 gift card to a participating restaurant.

Newport Restaurant Week is proudly sponsored by Discover Newport, Open Table and Rhode Island Seafood.

ABOUT NEWPORT RESTAURANT WEEK

Newport Restaurant Week was established in 2006 as an annual event to encourage both residents and visitors to Newport and Bristol counties to experience the vast culinary talent in our destination at an affordable price. The event’s mission is to stimulate local business not only at restaurants but at retail and lodging partners as well. In 2008, Newport Restaurant Week expanded to a bi-annual event; one taking place in early spring and the other in late fall. Restaurateurs often create menus that celebrate seasonal ingredients and promote local food and wine purveyors. Many offer vegetarian and gluten-free alternatives to patrons with food allergies or special dietary requirements.

Images available.

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