



newport restaurant week fall 2017

three course dinner \$35.

appetizer

choice of one

soup of the moment

organic kale salad

radish, citrus, smoked pistachios, cider and herbed vinaigrette

chef's pasta of day

seasonally inspired house made pasta

roasted oysters

rockefeller, lorraine, caprese

entrées

choice of one

char grilled black angus flank steak

truffled croquette, asparagus, piquillo peppers, cipollini onions, trumpet royale mushrooms, demi

acadian red fish

petite vegetables, herbed jasmine rice arancini, sauce romesco

murray's free range chicken

mustard spätzle, vermont maple syrup glazed carrots, brussel sprouts, fruitwood smoked bacon
sauce supreme

beet polenta

roasted autumn vegetables, crisp onions, narraganset creamery ricotta salata

dessert

choice of one

table side flambé

flambéed bananas, almond financier, nutella ice cream

olive oil and melon terrine

olive oil cake, melon mousse

bread pudding

vanilla bean ice cream