CLARKE COOKE HOUSE Newport Restaurant Week Autumn 2017

Price Fixe \$35 plus tax and gratuity

Appetizers

Cup of Newport Clam Chowder Cup Soup du Jour Oyster Bar Tasting

two oysters, two littlenecks

Tuna Ceviche

passion fruit leche de tigre, avocado, kumquat, jalapeno, Bermuda onion Autumn Squash Ravioli

Mangalica ham, wild mushrooms, sage brown butter vinaigrette

Main Courses

Native Cod

apple, fennel, and watercress salad, bacon potato cake, cider jus, mustard vinaigrette

Oven-Roasted Half Chicken

whipped potatoes, butternut squash purée, Italian sausage and bread stuffing, caramelized apples, cider vinaigrette

Wood-Grilled Flatiron Steak

jasmine rice, ginger scented vegetables, soy mirin sauce

Plat du Jour

Desserts

Vanilla Crème Brulée

The Snowball in Hell

A chocolate-coated goblet filled with chocolate roulade and vanilla ice cream, topped with Callebault chocolate sauce and toasted coconut

This menu not offered on Friday and Saturday nights

TED GIDLEY Executive Chef

FALL RESTAURANT WEEK 2017