



NEWPORT RESTAURANT WEEK Fall 2017

Three-Course DINNER (\$35.00/person)

Appetizers

Steamed Pumpkin Mussels
Harvest Salad
Candied Bacon
Butternut Squash Bisque
Beet & Goat Cheese Napoleon
Cod Fish Cakes

Entrees

Fish Stew served with Crostini
Pan Seared Duck Breast
 Black Cherry Demi, Sweet Potato Mash & Sauteed Spinach
Veal Schnitzel
 Warm Roasted German Potato Salad & Sauteed Red Cabbage
Lamb Shank & Mashed Potato
Pumpkin Ravioli with Beurre Blanc Sauce
Maple Bourbon Glazed Salmon
 Cranberry Chutney, Bacon & Sweet Potato Hash

Desserts

Warm Apple Crisp
Pumpkin Crème Brule
Warm Indian Pudding

****Items may be subject to change****