



NEWPORT RESTAURANT WEEK LUNCH

FIRST COURSE

Tomato Bisque
Vermont Cheddar Crostini

Winter Salad
Fennel, Apple, Carrot, Radicchio, Pomegranate,
Apple Vinaigrette

Lamb Bao
Feta Cream, Daikon Radish, Dill

SECOND COURSE
All dishes served with French Fries

Grace Burger
*Grass Feed Beef, Cave Aged Cheddar,
Pickled Onions, Bacon, Truffle Aioli, Brioche*

Crispy Chicken Sandwich
Fennel, Mustard, Cornichons

Grilled Vegetable Wrap
Zucchini, Squash, Tomato, Red Onion, Hummus, Arugula

DESSERT

Trio of Ice Creams or Sorbets

Warm Apple Pie
Vanilla Ice Cream

Chocolate Cake
Chantilly Cream

Three Course Prix Fixe – 16
Two Course Wine Pairing - 12



NEWPORT RESTAURANT WEEK
DINNER

FIRST COURSE

Lobster Bisque
Herb Croutons

Beet and Goat Cheese Salad
Arugula, Baked Yogurt, Champagne Vinaigrette

Oysters on a Half Shell
Yuzu Koshu, Cucumber, Fennel

SECOND COURSE

Cornish Game Hen
Tomato Confit, Olives, Parsnip Puree

Seared Black Cod
Olive Oil Poached Potatoes, Clams, Watercress Pesto

Grilled Hanger Steak
*Roasted Baby Root Vegetables, Pomme Puree,
Oyster Mushroom, Bone Marrow Demi-Glace*

DESSERT

Lemongrass Crème Brûlée

Flourless Chocolate Torte
Salted Caramel, Candied Walnuts

Banana Crèmeux
Chantilly Cream

Three Course Prix Fixe – 35
Two Course Wine Pairing - 16