



**NEWPORT RESTAURANT WEEK**  
THREE-COURSE LUNCH | \$16 PER PERSON

**FIRST COURSE**

MUSHROOM BISQUE  
Brie, fines herbes

MIXED FIELD GREENS  
Pecans, goat cheese, radish, red onion, tomato, cucumber,  
champagne-honey vinaigrette

GEM LETTUCE SALAD  
Cherry tomatoes, red onion, smoked bacon,  
creamy cheddar vinaigrette

**SECOND COURSE**

SMELT PO' BOY  
Tabasco remoulade, chips

STEAMED MUSSELS  
Tasso ham, pearl onions, linguine, fines herbes butter

GRILLED CHICKEN HEIRLOOM CARROT SALAD  
Arugula, whipped ricotta, pickled red onion,  
preserved lemon vinaigrette

**THIRD COURSE**

WALNUT BLONDIE  
Chocolate hazelnut mousse

VANILLA PANNA COTTA  
Pear ginger compote, graham cracker streusel



**NEWPORT RESTAURANT WEEK**  
THREE-COURSE DINNER | \$35 PER PERSON

**FIRST COURSE**

MUSHROOM BISQUE  
Brie, fines herbs

MIXED FIELD GREENS  
Pecans, goat cheese, radish, red onion, tomato, cucumber,  
champagne-honey vinaigrette

GEM LETTUCE SALAD  
Cherry tomatoes, red onion, smoked bacon,  
creamy cheddar vinaigrette

STEAMED MUSSELS  
Tasso ham, pearl onions, linguine, fines herbs butter

**SECOND COURSE**

HADDOCK  
Fingerling potatoes, grape tomatoes, spinach, white wine butter

GRILLED FLAT IRON  
Marble potato hash, braised kale, mushroom demi glaze

PAN SEARED SALMON  
English peas, asparagus, roasted tomato risotto

BOUILLABAISSSE  
Mussels, clams, haddock, tomato fennel broth

**THIRD COURSE**

WALNUT BLONDIE  
Chocolate hazelnut mousse

VANILLA PANNA COTTA  
Pear ginger compote, graham cracker streusel