

Clarke Cooke House

Newport Restaurant Week

Spring 2018

Price Fixe \$35 *plus* tax and gratuity

Appetizers

Cup of Newport Clam Chowder

Oyster Bar Sampler

two oysters, two littlenecks

Crab and Corn Hushpuppies

basil and lemon aioli, watercress, cucumber, and Bermuda onion salad

Kanpachi Sashimi

White soy and lime dressing, crispy quinoa, togarashi and sesame

Salad of Roasted Red and Golden Beets

Marinated vegetables a la grecque, Marcona almonds,

Fourme d'Ambert, citrus vinaigrette

Carpaccio of Beef Tenderloin

Arugula, shaved Reggiano, white truffle oil, lemon

Main Courses

Bistro Chicken

sautéed breast and stuffed leg with dried apricot, marcona almonds

and bread stuffing, shoestring potato gratin, thyme jus

Sautéed Filet of Sole

sautéed shiitake mushrooms and pea tendrils, shrimp flan, citrus soy glaze

Wood-Grilled Flatiron Steak

jasmine rice, ginger scented vegetables, soy mirin sauce

Plat du Jour

Desserts

The Snowball in Hell

a chocolate-coated goblet filled with chocolate roulade and vanilla ice cream,

topped with Callebault chocolate sauce and toasted coconut

Vanilla Crème Brûlée

This menu not offered on Friday and Saturday nights