

## A Culinary Journey Awaits During Newport Restaurant Week

More than 45 restaurants from fine dining to casual favorites to participate in the highly anticipated event.

Newport (R.I.) February 9, 2018 – Spring is less than six weeks away and the season of new beginnings promises more than just showers and flowers throughout our destination. From March 2-11, 2018, more than 45 restaurants will be offering mouthwatering masterpieces on their Newport Restaurant Week prix fixe menus featuring three courses lunches and dinners for \$16 and \$35, respectively.

Since 2006, locally-owned restaurants in Newport and Bristol counties have been eagerly showcasing their culinary creativity with dishes composed to highlight seasonal flavors. The 10-day savory stretch invites residents and visitors to experience the diverse dishes that distinguish our destination. From spectacular seafood creations and hearty handcrafted burgers to funky fusion foods, no taste bud will be left behind.

"Here at Midtown Oyster Bar, we welcome the arrival of Newport Restaurant Week," said General Manager Charlie Holder. "It allows us the opportunity to introduce new menu items and the chance to have guests come and try us out for the first time. I think it's important for as many Newport and Bristol County restaurants as possible to take part as Restaurant Week allows us to showcase our ever growing and evolving culinary scene."

Restaurant Week is a culinary event concept that has been sustainable in the U.S. for more than 25 years. Today more than ever, culinary tourism is big business – and a critical destination driver. According to a University of Florida report, food service is the highest category of travel spending. The report estimates that 39 million U.S. leisure travelers choose a destination based on the availability of culinary activities while another 35 million seek out culinary activities after a destination is decided upon.

"We enjoy participating in Newport Restaurant Week because it gives us an opportunity to engage new customers and show them what Jamestown Fish is all about," said Chef Matthew MacCartney. "In addition, in our seasonal area, the spring Restaurant Week sort of wakes everyone up from the winter slumber and gets folks out visiting restaurants again."

Participating restaurants and their menus for the week can be found at DiscoverNewportRestaurantWeek.org, along with food and wine related events, lodging packages and more. Restaurant goers can engage with other foodies on social media with the hashtag #NPTRestaurantWeek as they share their delectable and flavorful experiences throughout the event.

Newport Restaurant Week is proudly sponsored by Discover Newport, Open Table and Rhode Island Seafood.

## Images available.

## ABOUT NEWPORT RESTAURANT WEEK

Newport Restaurant Week was established in 2006 as an annual event to encourage both residents and visitors to Newport and Bristol counties to experience the vast culinary talent in our destination at an affordable price. The event's mission is to stimulate local business not only at restaurants but at retail and lodging partners as well. In 2008, Newport Restaurant Week expanded to a bi-annual event; one taking place in early spring and the other in late fall. Restaurateurs often create menus that showcase seasonal ingredients and promote local artisan food and wine purveyors. Many offer vegetarian and gluten-free alternatives to patrons with food allergies or special dietary requirements.

## ABOUT DISCOVER NEWPORT

Discover Newport is the official destination management organization (DMO) dedicated to promoting the City of Newport and the eight surrounding coastal townships in Newport and Bristol counties, Rhode Island. These include Barrington, Bristol, Jamestown, Little Compton, Middletown, Newport, Portsmouth, Tiverton and Warren. As a non-profit organization, Discover Newport partners with stakeholders throughout our tourism and hospitality industry to market the region as a premier destination for business and leisure travel. DiscoverNewport.org

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