

*Newport Restaurant Week
November 2nd through 11th 2018*

Dinner Menu

Appetizers

Lobster Bisque

Native Lobster, Cream, Sherry

or

Sautéed RI Mushrooms

Local Mushrooms, Shallots, Madeira Wine, Herbs and Cultured Butter

or

Romaine Caesar Salad

Creamy Garlic and Anchovy Dressing, Shaved Parmesan and Garlic Croutons

Entrees

Native Pt Judith Catch of the Day

Caramelized Cauliflower, Root Vegetables, and Hazelnuts

or

Grilled Flat Iron Steak

RI Mushrooms, Roasted Mirepoix, and Potato Puree

or

Pan Roasted Gianonne Farms Chicken

Brussels, Shallot and Bacon Hash, Butternut Puree and Chicken Jus

Dessert

Bittersweet Chocolate Mousse

with Salted Caramel Chantilly and Crumbled Malt Balls

or

Our Pastry Chef's Choice of Biscotti

\$35.00 Per Person Plus Tax and Gratuity

Upgrade Entrees to the following for

\$50.00 Per Person Plus Tax and Gratuity

Individual Beef Wellington

Foie Gras Pâté, Puff Pastry, Potato Puree, Glazed Carrots, Perigeaux Sauce

or

Crispy Duck Breast

Sweet Potato Puree, Kale, Caramelized Parsnip and Port Glaze

or

Native Lobster and Shellfish Stew

Native Lobster, Scallops and Clams, Saffron, Tomato, Carrot, Onion, Fennel and Confit Potato.
Puff Pastry

Executive Chef Richard Silvia Sous Chef CJ Mitchell