

# Newport Spring Restaurant Week 2023

*\$50 Dinner*

## First Course

*Choice of*

### *Field Greens*

Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette

### *Rhode Island Clam Chowder*

Clear Broth Chowder, Clams, Potatoes, Bacon, Fennel

### *Crispy Burrata Cheese*

Romesco, Parmesan Cheese

### *French Onion Soup*

Caramelized Onion, Gruyere Cheese, Crostini

Add \$5

## Entrées

*Choice of*

### *Rigatoni Bolognese*

House Blended Ground Beef & Pork, Mezzi Rigatoni, Pomodoro, Ricotta

### *Pan-Roasted Statler Chicken Breast*

Whipped Potatoes, Sautéed Greens, Capers, Lemon Butter Sauce

### *Steak Frites\**

12oz. Prime New York Sirloin, Arugula Salad, Parmesan Truffle Frites, Chimichurri

### *Wild Mushroom Farro*

Arugula Pesto, Crème Fraîche

### *Beef Wellington\**

Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Glazed Carrots,  
Perigeaux Sauce

Add \$18

## Desserts

*Choice of*

### *Orange Vanilla Crème Brulé*

### *Lemon Bar*

Wild Berries, Meringue

Add \$4

Executive Chef: Kevin DeMarco

\*Consumption of raw or undercooked meats, poultry, shellfish, and eggs may increase your risk of food borne illness  
Please inform your server of any food allergies prior to ordering