Newport Fall Restaurant Week 2023

$52 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

Charcuterie & Cheese
Soppressata & Kunik
Whole Grain Mustard, Cornichon, Salted Nuts, Seasonal Compote, Crostini

French Onion Soup
Caramelized Onion, Gruyere Cheese, Crostini
Add $5

Entrées
Choice of

Beef Bourguignon
Mirepoix, Wild Mushrooms, Fingerling Potatoes, Grilled Baguette

Pan-Roasted Statler Chicken Breast
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala

Vegetable Farm Plate
Red Quinoa, Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms, Parmesan Truffle Fingerling Potatoes

Beef Wellington*
Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Glazed Carrots, Perigeaux Sauce
Add $20

Desserts
Choice of

Orange Vanilla Crème Brulé

Seasonal Bread Pudding
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