

# Newport Restaurant Week 2024

*\$60 Dinner*

*Plus, Tax & Gratuity*

*Menu will be offered from Sunday, November 3<sup>rd</sup> through Thursday, November 7<sup>th</sup>*

## First Course

*Choice of*

### *Field Greens*

Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette

### *Rhode Island Clam Chowder*

Clear Broth Chowder, Clams, Potatoes, Bacon, Fennel

### *Duck Scotch Egg\**

Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion

**Add \$7**

## Entrées

*Choice of*

### *Ragout Bolognese*

Mezza Rigatoni, Tomatoes, House Ground Prosciutto & Sirloin, Parmesan

### *Pan-Roasted Statler Chicken Breast*

Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala

### *Vegetable Farm Plate*

Roasted Squashes, Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms,  
Maple Glazed Brussels Sprouts

## Desserts

*Choice of*

### *Orange Vanilla Crème Brulé*

### *Gelato or Sorbet*

Vanilla, Chocolate or Lemon, Raspberry

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