



Newport Restaurant Week Lunch Menu

FIRST COURSE

Butternut Squash Soup
Crème Fraîche, Charred Fennel

Beet and Goat Cheese Salad
Fried Goat Cheese, Arugula, Champagne Vinaigrette

MAIN COURSE

Seared Salmon
Brussel Sprouts, Parsnip Purée, Lardon, Lemon Caper Beurre Blanc

“Chicken and the Egg”
*Chicken Breast, Sweet Potato Purée, Truffle Cream Sauce,
Arugula, Fried Egg*

Two Course Lunch Prix Fixe – 20
Two Course Wine Pairing - 12



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DESSERT

Cranberry Orange Bread Budding

Flourless Chocolate Torte

Three Course Dinner Prix Fixe - 35

Two Course Wine Pairing – 16

Three Course Wine Pairing - 18



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FIRST COURSE

Soy Barbecue Pork Belly
Snow Pea Salad, Lemon Vinaigrette

Crab Cake
Charred Frisée, Dijon Mustard Sauce

Seasonal Mixed Greens Salad

MAIN COURSE

Veal Tortellini
Butternut Squash Purée, Sage, Brown Butter, Demi - Glace

Seared Swordfish
Stewed Tomatoes, Chorizo, Smoked Potatoes

Grilled New York Strip
Pomme Purée, Glazed Root Vegetables, Veal Demi - Glace

DESSERT

Cranberry Orange Bread Pudding

Flourless Chocolate Torte

Seasonal Panna Cotta

Three Course Prix Fixe - 50
Two Course Wine Pairing - 16
Three Course Wine Pairing - 20