



**NEWPORT RESTAURANT WEEK
BRUNCH MENU**

April 5th-14th 2019

*Entrée & Dessert; \$20
Appetizers available à la carte*

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Bacon-clam fritter 6.

TRUFFLED BURRATA KNOTS

Pomodoro sauce, garlic butter 7.

MIXED GREENS SALAD

Roasted shallot vinaigrette, pickled beets, whipped goat cheese 8.

TASSO HAM TOAST

Pimento cheese, fried pickles 7.

STEAMED PEI MUSSELS

Vino Verde broth, piquillo pepper rémoulade, grilled bread 9.

MAIN COURSE

PAN SEARED ATLANTIC SALMON

Potato purée, mushroom fricassée, Madeira sauce

GRILLED CHICKEN COBB SALAD

Applewood smoked bacon, cherry tomatoes, hard-boiled egg, buttermilk-bleu cheese dressing

TRADITIONAL EGGS BENEDICT

North Country bacon, English muffin, Hollandaise sauce

FRENCH TOAST

Bananas Foster, rum caramel, honey roasted peanuts

OMELETTE

Piperade, Manchego cheese, home fries

DESSERT

MOJITO VERRINE

Lime mousse, white rum, coconut

CHOCOLATE ORANGE PARFAIT

Orange pavlova, mascarpone mousse, chocolate ice cream

LEMON-ALMOND CAKE

Candied lavender, blueberry jam

HOUSE MADE ICE CREAMS & SORBET

**Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness.
Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.*

Please refrain from using cell phones while in the dining room.

If you have any allergies, please bring them to your server's attention.

CHEF | LOU ROSSI



RELAIS &
CHATEAUX

NEWPORT RESTAURANT WEEK
DINNER MENU

Three courses; \$50
April 5th-14th 2019

FIRST COURSE

BROCCOLI CHEDDAR SOUP

Pretzel spätzle, pickled mustard seeds, carrots

MIXED GREENS SALAD

Roasted shallot vinaigrette, shaved vegetables, goat cheese tart

STEAMED PEI MUSSELS

Chorizo, white beans, piquillo pepper rémoulade

YAKITORI-GLAZED PORK BELLY

Rhubarb jam, puffed rice

MAIN COURSE

SLOW COOKED BEEF SIRLOIN

Organic polenta, grilled asparagus, foie gras nage

PAN SEARED ATLANTIC SALMON

Potato purée, mushroom fricassée, Madiera sauce

COQ AU VIN

Parsley purée, red beet hash, pearl onions

SPRING VEGETABLE GNOCCHI

Fava beans, lemon, pistachio pesto

DESSERT

CEREAL MILK PANNA COTTA

Shortbread crumble, cherry-lime sorbet

SWEET CORN BAVARIAN

Corn cake, blueberry jam

CHOCOLATE MOUSSE TORTE

Peanut dacquoise, strawberry ice cream

HOUSE MADE ICE CREAMS & SORBET

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CHEFS | LOU ROSSI & ANDY TAUR





**NEWPORT RESTAURANT WEEK
LUNCH MENU**

*Entrée & Dessert; \$20
Appetizers available à la carte*

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Bacon-clam fritter 6.

TRUFFLED BURRATA KNOTS

Pomodoro sauce, garlic butter 7.

MIXED GREENS SALAD

Roasted shallot vinaigrette, pickled beets, whipped goat cheese 8.

TASSO HAM TOAST

Pimento cheese, fried pickles 7.

STEAMED PEI MUSSELS

Vinho Verde broth, piquillo pepper rémoulade, grilled bread 9.

MAIN COURSE

PAN SEARED ATLANTIC SALMON

Potato purée, mushroom fricassée, Madeira sauce

GRILLED CHICKEN COBB SALAD

Applewood smoked bacon, cherry tomatoes, hard-boiled egg, buttermilk-bleu cheese dressing

CHICKEN-ANDOUILLE GUMBO

Jasmine rice, scallions

SHORT RIB & BRISKET BURGER

Pretzel bun, cheese sauce, fried onions

BLACKBIRD FARM “REUBEN DOG”

Sauerkraut, Jarlsburg cheese, Thousand Island dressing

RICE BOWL

*Roasted local mushrooms or pork katsu
Pickled ginger, poached egg, teriyaki sauce*

DESSERT

MOJITO VERRINE

Lime mousse, white rum, coconut

CHOCOLATE ORANGE PARFAIT

Orange pavlova, mascarpone mousse, chocolate ice cream

LEMON-ALMOND CAKE

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