



Newport Restaurant Week

November 1- 10, 2019

FIRST COURSE

New England Oysters

dashi gelée, radish kimchée, fresh and preserved citrus

Little Gem Salad

goat cheese mousse, sunflower seeds

Celeriac Soup

soft cooked farm fresh eggs, ginger emulsion

SECOND COURSE

Bass

spinach, horseradish, seabean, potato pureé

Culotte Beef Steak

beets, handmade pasta, slow roasted sweet onions, kombu

Rhode Island Mushrooms

coffee roasted shallots, farro

DESSERT

Genoise Cake

citrus, vanilla, earl grey cream

Evening Cheese

saba, brioche, fruit condiments

Assorted Mignardise