



CHRISTIAN'S

Newport Restaurant Week Menu

\$35 | *person for 3 courses*

One course per section | No substitutions

First Course

Daily Soup | daily selection

Spring Salad | mixed field greens | marinated zucchini | roasted fennel | snow peas | asparagus | tomatoes | hard boiled egg | burrata cheese

Lobster Arancini | risotto croquette | lobster | charred corn | fresh mozzarella | sweet mustard aioli

Wood Fired Artichoke & Spinach Crostini | grilled crostini | house spinach artichoke spread | prosciutto | parmigiano

Second Course

Wood Fired Prime Flat Iron* | crispy potato au gratin fries | garlic & herb sauce | romesco | field greens

Trout Acqua Pazza | pan roasted trout | mussels | herbed tomato & caper broth | heirloom tomatoes | roasted spaghetti squash

Stout Braised Pork Shank | white beans | fennel | kale | shaved snow peas

Lobster Fazzoletti | lobster | peas | shiitake mushrooms | spinach | house made fazzoletti pasta | parmigiano | pistachios

Third Course

Nutella Crepe Cake | layered crepes & nutella | salted caramel sauce | caramelized banana compote

Flourless Chocolate & Espresso Torte | chocolate sauce | strawberries | sweet cream



Consuming raw or under cooked meat will increase your risk of foodborne illness especially if you have certain medical conditions.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.