

Clarke Cooke House

Newport Restaurant Week

Autumn 2019

Price Fixe \$35 *plus* tax and gratuity

Appetizers

Cup of Newport Clam Chowder

Oyster Bar Tasting

two oysters, two littlenecks

Salad of Roasted Red and Golden Beets

marinated vegetables à la grecque, Marcona almonds,

Fourm d'Ambert, citrus vinaigrette

Carpaccio of Beef Tenderloin

arugula, shaved reggiano, white truffle oil, lemon

Swiss Chard, Ricotta and Delicata Squash Tortelloni

mangalica ham, shaved Parmesan, wild mushrooms, truffle sauce

Main Courses

Native Cod

apple and arugula salad, bacon and potato cake,

savoy cabbage, cider jus

Bistro Chicken

sautéed breast and stuffed leg with dried apricot, marcona almonds and bread

stuffing, shoestring potato gratin, mustard jus

Wood-Grilled Flatiron Steak

caramelized shallot and tarragon jus, celery root gratin, and watercress

**** **Daily Special** ****

Desserts

The Snowball in Hell

a chocolate-coated goblet filled with chocolate roulade and vanilla ice cream,

topped with Callebault chocolate sauce and toasted coconut

Vanilla Crème Brulée

This menu not offered on Friday and Saturday nights