



Newport Restaurant Week Spring 2019

Price Fixe \$35 *plus* tax and gratuity

Appetizers

Cup of Newport Clam Chowder

Oyster Bar Sampler

two oysters, two littlenecks

Crab and Corn Hushpuppies

watercress salad, green goddess dressing

Pheasant Ravioli

wild mushrooms, pheasant consommé, herb-scented olive oil

Salad of Roasted Red and Golden Beets

marinated vegetables à la grecque, marcona almonds,

Fourme d'Ambert, citrus vinaigrette

Tuna Ceviche

passionfruit leche de tigre, avocado, jalapeno, Bermuda onion, cilantro

Main Courses

Bistro Chicken

*sautéed breast and stuffed leg with dried apricot, marcona almonds
and bread stuffing, shoestring potato gratin, mustard jus*

Sautéed Filet of Salmon

*sautéed shiitake mushrooms and pea shoots, cucumber and red onion salad,
citrus soy glaze*

Wood-Grilled Flatiron Steak

caramelized shallot and tarragon jus, celery root gratin, watercress

Restaurant Week Plat du Jour

Desserts

The Snowball in Hell

*a chocolate-coated goblet filled with chocolate roulade and vanilla ice cream,
topped with Callebaut chocolate sauce and toasted coconut*

Vanilla Crème Brûlée

This menu not offered on Friday and Saturday nights