



The Vanderbilt

AUBERGE RESORTS COLLECTION
NEWPORT, RHODE ISLAND

Restaurant Week Lunch Menu

Appetizers

Cream of Asparagus Soup
Crème Fraîche, Prosciutto Crisp

Garden Salad
*Baby Greens, Vegetable Ribbons, Heirloom Cherry Tomatoes, Braggs Cider Vinegar,
Roasted Garlic Herb Oil*

Fresh Mozzarella Salad
Narragansett Creamery Ciliegine, Heirloom Cherry Tomatoes, Balsamic, Sorrel, Basil

Entrees

Focaccia Sandwich
Daniele Prosciutto, Baby Arugula, Olive Oil, Pickled Red Onions, Aged Buffalo Mozzarella

Breaded Chicken Cutlet
Garden Salad, Charred Lemon

Grilled Salmon
Fennel Risotto, Grilled Asparagus, Blood Orange Beurre Blanc

Desserts

Maple Rosemary Panna Cotta
Almond Olive Oil Crumble (Gluten Free, Dairy Free, Vegan)

Strawberry Paris-Brest
Pâte à Choux, Lemon Curd, Basil Mouseline

Mocha Mousse Cake
Irish Cream Chantilly, Raspberry Coulis

*Two Course Lunch - 20
Two Course Wine Pairing - 12*



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AUBERGE RESORTS COLLECTION
NEWPORT, RHODE ISLAND

Restaurant Week Dinner Menu

Appetizers

Cream of Asparagus Soup
Crème Fraîche, Prosciutto Crisp

Garden Salad
*Baby Greens, Vegetable Ribbons, Heirloom Cherry Tomatoes,
Braggs Cider Vinegar, Roasted Garlic Herb Oil*

Fresh Mozzarella Salad
Narragansett Creamery Ciliegine, Heirloom Cherry Tomatoes, Balsamic, Sorrel, Basil

Entrees

Fresh Ricotta Gnocchi
Heirloom Cherry Tomatoes, Nettle Cream Sauce

Breaded Berkshire Pork Chop Cutlet
Garden Salad, Charred Lemon

Grilled Salmon
Fennel Risotto, Grilled Asparagus, Blood Orange Beurre Blanc

Desserts

Maple Rosemary Panna Cotta
Almond Olive Oil Crumble (Gluten Free, Dairy Free, Vegan)

Strawberry Paris-Brest
Pâte à Choux, Lemon Curd, Basil Mouseline

Mocha Mousse Cake
Irish Cream Chantilly, Raspberry Coulis

*Three Course Dinner - 35
Two Course Wine Pairing - 16
Three Course Wine Pairing - 20*



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AUBERGE RESORTS COLLECTION
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Restaurant Week Premier Dinner Menu

Appetizers

Salmon Blintzes

House Cured Salmon Gravlax, Crème Fraîche, American Paddlefish Roe, Dill

Artichoke and Lobster Fritters

Roasted Garlic Aioli, Muscato Gel, Micro Arugula

Charcuterie Plate

*Daniele Prosciutto, Martinelli's Boar Cacciatorini, Bella Bella Duck Prosciutto, Grilled Fennel,
Whole Grain Mustard, Cornichons, Pickled Onions, Crostini*

Entrees

Grilled Jumbo Shrimp

Fresh Ricotta Gnocchi, Heirloom Cherry Tomatoes, Nettle Cream Sauce

Roast Rack of Lamb

Shallot Herb Crust, Dauphine Potatoes, Apricot Demi-Glace

Pan Roasted Halibut

Maine Grains Farro Salad, Langwater Farms Radish, Heirloom Cherry Tomatoes, Lemon Dill Vinaigrette

Desserts

Maple Rosemary Panna Cotta

Almond Olive Oil Crumble (Gluten Free, Dairy Free, Vegan)

Strawberry Paris-Brest

Pâte à Choux, Lemon Curd, Basil Mouseline

Mocha Mousse Cake

Irish Cream Chantilly, Raspberry Coulis

Three Course Premier Dinner - 50

Two Course Wine Pairing - 16

Three Course Wine Pairing - 20

Reserve Coravin Wine Pairing - 35