

THE CAFÉ

Newport Restaurant Week

November 1-10, 2019

FIRST COURSE

Crisp Eggplant

gouchong style sauce, fried peanuts, soy beans

Chicken Liver Mousse

pickled vegetables, sherry caramel, grilled sourdough

Cuvée Salad

mixed greens, goat cheese, red grapes, spiced pecans

SECOND COURSE

Whole Grilled Fish

roasted vegetables, melon vinaigrette, citrus sauce

Saffron Arborio

spicy pepper jam, grilled scallion, tomato

Grain Bowl

chorizo spiced turkey sausage, sweet potato, fall beans
braised greens

DESSERT

Valrhona Chocolate Mousse

crème anglaise

French Toast Bread Pudding

berry preserve, bourbon custard