



The Vanderbilt

AUBERGE RESORTS COLLECTION

NEWPORT, RHODE ISLAND

Newport Restaurant Week

November 1st - 10th

Dinner

Appetizers

Beet salad,
citrus, chicories, sherry

Butternut Squash Bisque
hazelnut crumble, brown butter powder

Crispy Brussel Sprouts
pomegranate honey glaze

Main Course

Braised Kyoto Carrot
local mushrooms, charred pearl onion, celery root puree

Squid ink Linguine
clams, fresno chili, lemon

Dessert

Chocolate Bread Pudding
white chocolate creme anglaise, salted caramel

Pumpkin Panna Cotta
gingerbread sponge cake, candied pepitas

Three Course Dinner - 35
Two Course Wine Pairing - 13
Three Course Wine Pairing - 18



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Newport Restaurant Week

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Premier Dinner

Appetizers

Fried Calamari

pickled hot peppers, parsley, garlic aioli

Crispy Brussel Sprouts

pomegranate honey glaze

Thai Coconut Curry Mussels

crispy pork belly, Grilled baguette

Main Course

Braised Beef Short Ribs

baby carrots, charred pearl onion, pickled mushrooms, pappardelle pasta

Pan Roasted Monkfish

kale, dashi broth, pickles

Dessert

Chocolate Bread Pudding

white chocolate creme anglaise, salted caramel

Pumpkin Panna Cotta

gingerbread sponge cake, candied pepitas

Three Course Dinner - 50

Two Course Wine Pairing - 16

Three Course Wine Pairing - 21