



NEWPORT RESTAURANT WEEK
NOVEMBER 2 - 11, 2018
TWO-COURSE LUNCH | \$20 PER PERSON

FIRST COURSE

ROASTED TOMATO SOUP
Parmesan crouton

SPINACH SALAD
Currants, candied walnuts, pepitas, goat cheese,
golden raisin vinaigrette

CAULIFLOWER & LENTIL FRITTER
Garam masala, marmalade

SECOND COURSE

JERK CHICKEN SANDWICH
Jicama pineapple slaw, house made chips

MAHI MAHI KALE SALAD
Apple, parsnips, cucumber, spiced almonds,
cranberry vinaigrette

LAMB RAGU
Parpadelle, pecorino romano, olives



NEWPORT RESTAURANT WEEK
NOVEMBER 2 -11, 2018
THREE-COURSE DINNER | \$35 PER PERSON

FIRST COURSE

ROASTED TOMATO SOUP
Parmesan crouton

SPINACH SALAD
Currants, candied walnuts, pepitas, goat cheese,
golden raisin vinaigrette

CAULIFLOWER & LENTIL FRITTER
Garam masala, marmalade

MUSSELS
Preserved lemon, Pernod, garlic, shallots

SECOND COURSE

LAMB RAGU
Parpadelle, pecorino romano, olives

CHOURICO & CORNBREAD STUFFED HADDOCK
Cider braised kale, beurre rouge

JIMBALAYA
Chicken, shrimp, brown rice

SALMON CASSOULET
Mixed bean , duck bacon sausage

THIRD COURSE

APPLE BREAD PUDDING
Caramel. ginger snap crumble

COFFEE-CHOCOLATE CAKE
Candied ginger, vanilla gelato