

BOAT HOUSE

❖ WATERFRONT DINING ❖

NEWPORT RESTAURANT WEEK

APRIL 5 -14, 2019

TWO-COURSE LUNCH | \$20 PER PERSON

FIRST COURSE

CURRIED CAULIFLOWER SOUP

Toasted pepitas

WISHING STONE SPINACH SALAD

Fried egg, pancetta, sherry vinaigrette

BURRATTA CROSTINI

Basil pesto, balsamic glaze

SECOND COURSE

MUSSELS

Shallots, white wine, garlic, pomme frites

PAN SEARED SALMON

Smoky soldier bean ragout, brown rice

GRILLED CHICKEN CAESAR

Chopped leafy greens, anchovy, croutons, Parmesan cheese

BOAT HOUSE

❖ WATERFRONT DINING ❖

NEWPORT RESTAURANT WEEK

APRIL 5 -14, 2019

THREE-COURSE DINNER | \$35 PER PERSON

FIRST COURSE

CURRIED CAULIFLOWER SOUP

Toasted pepitas

WISHING STONE SPINACH SALAD

Fried egg, pancetta, sherry vinaigrette

BURRATA CROSTINI

Basil pesto, balsamic glaze

MUSSELS

Garlic, white wine, shallots

SECOND COURSE

PAN SEARED SALMON

Smoky soldier bean ragout, brown rice

STATLER CHICKEN BREAST

Spring gnocchi, peas, carrots, Parmesan broth

MAHI MAHI TACO

Pico de gallo, avocado crema, pickled radish,

Oaxacan green bean salad

“LITL RHODY” CAPELLINI

Italian sausage, mushroom ragu, Parmesan cheese

THIRD COURSE

FLOURLESS CHOCOLATE TORTE

Espresso gelato, creme anglaise

RHUBARB CROSTATA

Sour cream ice cream