

Newport Restaurant Week 2024

\$60 Dinner

Plus, Tax & Gratuity

Menu will be offered from Sunday, November 9th through Thursday, November 13th

First Course

Choice of

Field Greens

Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette

New England Clam Chowder

Clams, Potatoes, Bacon, Cream

*Scotch Egg**

Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion

Add \$5

Entrées

Choice of

Ragout Bolognese

Mezza Rigatoni, Tomatoes, House Ground Prosciutto & Sirloin, Parmesan

Pan-Roasted Statler Chicken Breast

Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala

Braised Short Rib

Red Wine Demi-Glace, Root Vegetables, Local Squashes, Cornbread Crumbs

Vegetable Farm Plate

Roasted Squashes, Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms,
Maple Glazed Brussels Sprouts

Desserts

Choice of

Orange Vanilla Crème Brûlé

Gelato or Sorbet

Vanilla, Chocolate or Lemon, Raspberry

Executive Chef: Kevin DeMarco

***Consumption of raw or undercooked meats, poultry, shellfish, and eggs may increase your risk of food borne illness
Please inform your server of any food allergies prior to ordering**