



NEWPORT RESTAURANT WEEK

November 2-11, 2018 | Two-course lunch \$20 per person

FIRST COURSE

22B Clam Chowder

potato, bacon, light cream, dill

Caesar Salad

white anchovy, garlic croutons, parmesan

Burrata & Baby Kale Salad

orange, pomegranate seeds, radish, butternut squash, toasted pumpkin seeds, pomegranate vinaigrette

*Yellow Fin Tuna**

2oz, rare, shaved fennel, blood orange, radish, scallions, Fresno, olive oil

Toasted Ricotta Gnocchi

delicata squash, butternut squash puree, kale, parmesan, pine nuts

SECOND COURSE

Pastrami

1/2lb, sauté red onion, grainy mustard, swiss, marble rye

Mediterranean Veggie Wrap

artichokes, olives, brussels sprouts, grilled red onion, spinach, hummus feta

22B Fish & Chips

beer battered local white fish, tartar sauce, fries, slaw

*Prime Burger**

candied bacon, cheddar cheese, secret sauce, field greens, fried onions

CULINARY TEAM

EXECUTIVE CHEF: WALTER SLATER

EXECUTIVE SOUS-CHEF: STEPHANIE MORRIS

*Raw meat and shellfish, or products not cooked to recommended internal temperatures will increase your risk of illness. Consumers who are sensitive to food-related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention



NEWPORT RESTAURANT WEEK

November 2-11, 2018 | Three-course dinner \$50 per person

FIRST COURSE

Baby Kale Salad

orange, pomegranate seed, radish, butternut squash, toasted pumpkin seeds, burrata, pomegranate vinaigrette

*Pork Belly and Lentils**

five minute egg, crispy skin

*Yellowfin Tuna**

rare, shaved fennel, blood orange, radish, scallions, Fresno pepper, olive oil

Bone Marrow

pickled red onion, chervil salad, grilled bread

SECOND COURSE

Roasted Half Chicken

mashed potato, roasted butternut squash with cranberries and walnuts, cranberry jus

Karen Elizabeth Scallops (4)

pan seared, roasted cauliflower, baby kale, quinoa, parsnip puree, parsnip chips

Herb Crusted Salmon

confit leeks, purple potatoes, spinach, lemon mustard vinaigrette

*22B Petite Filet**

pommes puree, haricot vert, mushroom bordelaise, whipped blue

THIRD COURSE

Apple Pie

vanilla bean gelato, caramel sauce

Cherry Cheesecake

chantilly cream, white chocolate

German Chocolate Cake

caramel, coconut, pecan

Ice Cream & Sorbets

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