



NEWPORT RESTAURANT WEEK

Three Course Dinner, \$60 Per Person (Plus Tax & Gratuity)

FIRST COURSE

choice of

Roasted Root Vegetable Bisque
parsnip, celery root, crab, smoked paprika oil

Waldorf Salad
bibb lettuce, grape, dried cranberry, walnut, apple, crème fraîche dressing

SECOND COURSE

choice of

Beef Wellington*
*7 oz. filet mignon, puff pastry, blue cheese pommes purée,
haricot vert, bordelaise*

Pan Seared Halibut
*warm fregola salad, roasted tomato sauce, calabrian chili,
preserved lemon butter*

RI Mushroom Stroganoff
*local mushroom, black truffle, mushroom velouté, whole wheat pappardelle,
grated Cato Corner dairyare cheese, fresh herbs*

DESSERT

choice of

Pumpkin Bread Pudding
candied pepita clusters, cinnamon crème anglaise

Warm Apple Bundt Cake
apple cider caramel

*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.