



NEWPORT RESTAURANT WEEK

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

FIRST COURSE

choice of

Arancini Brasato

braised short rib, French onion jam, parmesan-black pepper risotto, garlic-thyme aioli

Beet Salad

*roasted local baby beets, beet purée, arugula, goat cheese spread, caramelized fennel,
toasted pistachio, baby kale*

SECOND COURSE

choice of

Pan-Seared Halibut

leek velouté, confit baby artichokes, roasted asparagus-fennel salad

Elite Prime NY Strip

*sweet potato pommes Anna, bourbon-glazed Brussels sprouts,
prosciutto, aged balsamic butter*

Wild Mushroom Risotto

local mushrooms, roasted asparagus, pecorino romano, herb gremolata

DESSERT

Chocolate Mousse Cake

milk chocolate and vanilla mousse, chocolate ganache, white chocolate drizzle

*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.