



NEWPORT RESTAURANT WEEK

NOVEMBER 1-10 2024

2 COURSE PRIX FIXE MENU \$30

APPETIZER CHOICE OF

CHILLED OYSTERS (3 COUNT)
Green chili-Carr's cider mignonette, parmigiano reggiano

OR

ROASTED PUMPKIN BISQUE
Autumn spice, native apple, guajillo chili, gingerbread

OR

YOUNG LETTUCES
Pomegranate, pepita seeds, fennel, grapefruit, beet

ENTREES CHOICE OF

PAN ROASTED ATLANTIC COD
*White bean ragout, escarole, pickled beech mushroom,
smoked mushroom bouillon*

OR

PORK BANH MI
*Crispy pork belly, chicken liver mousse, pickled vegetables, cucumber,
jalapeño, fresh herbs, ginger aioli*

OR

BRAISED BEEF PAPARDELLE
Cipollini onion, lemon-Madeira jus

CONSUMPTION OF RAW OR UNDERCOOKED PROTEINS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.
PLEASE INFORM YOUR DINING CAPTAIN OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

