



NEWPORT RESTAURANT WEEK

NOVEMBER 7-16 2025

2 COURSE PRIX FIXE MENU \$30

APPETIZER CHOICE OF

CHILLED OYSTERS (3)
Ginger-cider mignonette

SWEET POTATO BISQUE
Sage crème fraîche

BABY KALE CAESAR
Sourdough crisps, Parmigiano cheese, Caesar dressing

DUCK SPRING ROLLS
Savoy cabbage, sweet & sour cranberry sauce

ENTREES CHOICE OF

PASTRAMI MELT
Vegetable slaw, pickled onion, Grafton Cheddar, Créole remoulade, marbled rye

AUTUMN SQUASH LUMACHE PASTA
Roasted Rhode Island mushrooms, koginut-sage butter, pickled apples

MURRAY'S STATLER CHICKEN BREAST
White bean ragoût, roasted root vegetables, sauce Grenobloise

BLUE HILL BAY MUSSELS
Coconut-green curry broth, green chili, sweet potatoes, Thai basil, baguette

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.

