

Newport Restaurant Week

November 4th-13th

\$50 per person other beverages, tax, and gratuity not included

Choose One:

Vol au Vent de Champignon Sauvage

Warm Asparagus and Wild Mushrooms in Puff Pastry

Soupe Automne

Acorn Squash and Sweet Potato Soup, flavored with Molasses, Cinnamon, and Ginger

Salade aux Poires

Gourmet Greens with Sauteed Pears, Walnuts and Blue Cheese

Pâté de Chef

House Pate made with Duck, Pheasant, and Chicken Livers

Ravioli de Chevre, Beurre Noisette

Goat Cheese Ravioli with Chutney, Tomatoes, Shallots, Brown Butter Sauce

Tuna Tartare

Diced Raw Yellow Fin Tuna with Oriental Ginger Dressing

Choose One:

Porc "En Croûte"

Filet of Pork Stuffed with Spinach and Goat Cheese, with Roasted Red Pepper and a Puff Pastry Crust

Cabillaud

Cod with a Mixed Nut Crust, Smoked Beurre Blanc Sauce

Poitrine de Canette au Framboise

Duck Breast with a Raspberry Demi-Glace Reduction Sauce

Filet Mignon

Sliced Filet of Beef with a Bordelaise Sauce

Legumes Grillée "Boulangier"

Grilled Vegetables with Boursin and Goat Cheeses in a Pastry Turnover

Choose One:

Chocolat Pot de Crème

Tarte aux Pommes, Apple "Tulip"

Tarte with Vanilla Ice Cream

Poire Poché

Poached Pear with Sorbet

Grand Marnier Soufflé

Sauce Crème Anglaise

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.