

Newport Restaurant Week Spring 2016 – Lunch Menu

First Course

Spring vegetable salad, baby greens, shaved radish, carrots, Chioggia beets and pickled onions with citrus vinaigrette

Maine crab and corn chowder with chive crackers

Goat cheese toast, roasted and pickled mushrooms

Main Course

Seared rare tuna salad, baby greens, fingerling potatoes, snow peas, capers, avocado with Dijon vinaigrette

Slow roasted pork with a jerk glaze served with pineapple, scallion rice and ginger snow peas

Mushrooms with pasta, pecorino and fresh ground black pepper

Signature ground steakhouse burger with Cabot cheddar, caramelized onions, lettuce tomato and French fries

Dessert

Carrot olive oil cake with ginger orange caramel and cream cheese mousse