



FORTY 1° NORTH

**Newport Restaurant Week  
Spring 2016 – Dinner 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

Bigeye tuna tartar, chilies, lime, radish and curry oil served with a rice cracker

**Main Course**

Roast potato crusted cod, potato torta with lemon aioli and roasted peppers

Crisp pork shank, pineapple jerk glaze with scallion rice and ginger snow peas

Pan roasted chicken served with arugula, shaved Parmesan and lemon caper butter

Rigatoni pasta with roasted wild mushroom ragu

**Dessert**

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