

# NEWPORT RESTAURANT WEEK

November 1st - 10th, 2024

### STARTER

your choice of...

#### BEETROOT TERRINE

goat cheese, hazelnut, preserved lemon, frisée, vincotto

#### MONKFISH SCAMPI

beer batter, green curry, pickled shallots, lime

#### HONEYNUT SQUASH BISQUE

cardamom cream, pumpkin seed, chive

# ENTRÉE

your choice of...

#### FRENCH DIP

caramelized onion, horseradish cream, gruyere, au jus

#### RI CLAM ROLL

buttermilk fried clam strips, remoulade, cornichons, pickled shallots, romaine, buttered brioche

#### CHICKEN ALLA VODKA

crispy chicken cutlet, arugula, basil, mozzarella, ciabatta

### **DESSERT**

your choice of...

PISTACHIO OLIVE OIL CAKE

CHOCOLATE POT DE CRÈME

# PRIX FIXE LUNCH MENU

\$30 per person, gratuity & tax not included



# NEWPORT RESTAURANT WEEK

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#### COMPLIMENTARY AMUSE BOUCHE

### STARTER -

your choice of..

#### **BEETROOT TERRINE**

goat cheese, hazelnut, preserved lemon, frisée, vincotto

#### **MORTADELLA MOUSSE**

grilled focaccia, pistachio pesto, castelvetrano olives

#### MONKFISH SCAMPI

beer batter, green curry, pickled shallots, lime

#### HONEYNUT SQUASH BISQUE

cardamom cream, pumpkin seed, chive

#### SCALLOP CRUDO\*

crème fraîche, hazelnut, pomegranate, cucumber, orange, mint, evoo

## ENTRÉE

your choice of.

#### CHICKEN MILANESE

apricot mostarda, brie cheese, prosciutto di parma, arugula, pickled shallots

#### **BUCATINI & CLAMS**

littlenecks, nduja butter, lemon, pecorino, pangrattato, chives

#### **DUCK CONFIT**

butter bean cassoulet, toulouse sausage, pork belly, parsley

#### **SWORDFISH AU POIVRE**

peppercorn crust, potato pavé, grilled asparagus, crispy leeks

#### LAMB RACK

potato croquette, herbed raita, crispy brussels, pomegranate molasses

### **DESSERT**

your choice of...

PISTACHIO OLIVE OIL CAKE

CHOCOLATE POT DE CRÈME

### PRIX FIXE DINNER MENU

\$60 per person, gratuity & tax not included

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