

PROVIDENCE RESTAURANT WEEKS

Sunday – Friday, July 6th-18th, 2025

\$46.95 PER PERSON, TAX & GRATUITY ADDITIONAL | CHOOSE ONE FROM EACH COURSE

STARTERS

Yellow Tomato Soup
labneh crostini, fenugreek

Escarole Caesar
sourdough croutons, shaved globe turnip, caesar dressing

Maine Mussels
melted leeks, coconut milk-lime leaf, thai basil

ENTREES

Pork Tenderloin*
Stracciatella and sweet corn, sweet grilled peach, shaved toasted walnut

Monkfish Milanaise
Arugula, shaved fennel, lemon vinaigrette, caper beurre monte

Sweet Pea Risotto
English Pea, zucchini, fennel sauce soubise, pea blossom

DESSERT

Chevre Cheesecake
Strawberry compote, vanilla bean chantilly

Salted Caramel Sundae
Salted caramel gelato, whipped espresso, cracker jacks

CULINARY TEAM

Brandon Phillips | Dan Bryant | David Desousa | Andrea Clayton | Albert Mendez

**This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies please inform your server.*

Newport Restaurant Group is an employee owned company. We support local farmers and fishermen, especially those who use sustainable practices. Local and organic ingredients are used whenever possible.