

NEWPORT RESTAURANT GROUP PRESENTS

International Women's Day Wine Dinner

MARCH 10, 2026

FIRST COURSE

CHEF JENNIFER LEWIS – CASTLE HILL INN

“The Gentle Thaw”

rainbow carrots, apricot, caramelized fennel,
pumpnickel, aji amarillo

Big Flower, Petit Verdot Rose, South Africa

SECOND COURSE

CHEF MARISSA HARDMAN – HEMENWAY'S

Seared Octopus

confit sweet potato, salsa verde, herb salad, plum aioli

Chateau des Jacques, Morgon, Beaujolais, France

THIRD COURSE

CHEF MARISSA LO – BOAT HOUSE

Lamb Loin

english pea puree, baby turnip, preserved lemon,
pomegranate lacquer, pistachio

Foradori, Teroldego, Trentino, Italy

DESSERT

CHEF KELLY FERNANDES – WOODEN PIN BAKERY

Yogurt Mousse

rhubarb, phyllo, candied fennel

Wine selections by Stephanie Steed - Wine Director, 22 Bowen's

Newport

RESTAURANT GROUP

