



SUMMER RESTAURANT WEEKS

July 8th-21st, 2018

\$34.95 per person, tax & gratuity additional

Choose one from each course

STARTERS

NEW ENGLAND GLAM CHOWDER

Bacon, crackers, parsley

PORK TOSTADA

Mole sauce, queso fresco

FRISÉE SALAD

Roasted peaches, feta cheese, sunflower seeds, mint, honey-champagne vinaigrette

ENTREES

SUMMER CORN RISOTTO

Basil oil, grana padano

PAN-ROASTED CHICKEN BREAST

Israeli couscous, haricot verts, harissa

BBQ BRAISED BEEF BRISKET

Jicama-carrot slaw, corn bread

PAN-SEARED SALMON*

Green curry coconut rice noodles, bean sprouts, toasted peanuts

DESSERT

CHOCOLATE CREME BRULEE

Burnt sugar crust

STRAWBERRY SHORTCAKE

Buttermilk biscuit, macerated strawberries, vanilla ice cream

BANANA PUDDING

Vanilla pudding, brown sugar wafer, rum whipped cream, caramelized banana

The culinary staff at Waterman Grille feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals.

Please inquire with your server for details.

*Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. If you have any food allergies please notify your server. Newport Restaurant Group is an Employee Owned Company.

MENU AUTHORS

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