

Wines by the Glass

White

CHARDONNAY	
<i>Vin de Pays, R. Dutoit, FR</i>	14
<i>Wente, Riva Ranch, CA</i>	20
<i>Chablis, Le Vieux Clochet, FR</i>	20
BORDEAUX	
<i>Château Carbonnieux</i>	36
SAUVIGNON BLANC	
<i>Dashwood, N.Z.</i>	14
<i>Sancerre, Grand Fossil, FR</i>	22
PINOT GRIGIO	
<i>Sessola, IT</i>	14

Rosé

<i>Lavendette, Provence, FR</i>	16
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Red

CABERNET SAUVIGNON	
<i>Hamilton Creek, Napa Valley</i>	20
BORDEAUX	
<i>Château Les Grands Maréchaux, FR</i>	22
PINOT NOIR	
<i>Bourgogne, Les Genevrières, FR</i>	22
CÔTES DU RHÔNE	
<i>Domaine Clavel "Clarke Cooke", FR</i>	14

Sparkling

<i>Gooseneck, Prosecco, IT</i>	14
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Champagne

<i>Veuve Clicquot-Ponsardin</i>	32
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Clarke Cooke

Clarke Cooke

Caviar

30 gram, blini, crème fraîche, traditional condiments

BELGIAN OSSETRA* 225

ROYAL WHITE STURGEON* 180

Appetizer

OYSTERS ON THE HALF SHELL*

cocktail sauce, mignonette, rice wine dressing 26

CARPACCIO OF YELLOWFIN TUNA*

basil and black olive anchoyade, provençal vegetable timbale, shaved fennel,
capers, extra virgin olive oil, lemon 24

RAVIOLO OF LOBSTER AND WILD MUSHROOM

leeks, morels, and beurre de champignon 24

RHODE ISLAND JONNYCAKE

smoked salmon, dill crème fraîche, caviar 21

SAUTÉ OF LOBSTER AND JUMBO SEA SCALLOP

summer vegetables, cauliflower purée, lobster coral emulsion 26

SEARED FOIE GRAS

french toasted brioche, variations of rhubarb, vanilla scented apricot coulis 27

CHILLED MAINE CRABMEAT

mango and papaya, avocado, citrus dressing, passionfruit 29

WARM ASPARAGUS

avocado, roasted red and golden beets, pickled shallots, grapefruit,
lemon-honey-vanilla bean vinaigrette, green apple 18

JAMON MANGALICA

premium cured Spanish ham, crispy pork belly, salmorejo, milk foam,
mozzarella di bufala, basil, balsamic black pepper vinaigrette 26

BUTTER POACHED SIRLOIN OF AMERICAN WAGYU BEEF*

and steak tartare, shaved Australian black winter truffle, truffle vinaigrette 28

OYSTERS AND CAVIAR*

ponzu gelée, green apple and kaffir lime nage, horseradish crème fraîche 28

JUMBO SEA SCALLOP CEVICHE*

lobster, shaved black truffle, celery root purée, truffle yuzu vinaigrette 26

Soup

NEWPORT CLAM CHOWDER 14

CHILLED CARROT SOUP

spring herbs, extra virgin olive oil, English pea 14

Newport RI

Clarke Cooke

Salad

KALE

asian pear, farro, pickled onion, Taleggio cheese, honey dijon vinaigrette 21

BLACK MISSION FIGS

prosciutto, arugula, roasted peppers, fennel, chèvre, balsamic vinaigrette 21

Main Course

CARAMELIZED JUMBO SEA SCALLOPS

vadouvan spiced cauliflower purée, grapefruit gastrique, eggplant brown butter baba ganoush,
arugula and fennel salad, lemon vinaigrette 49

WOOD GRILLED SWORDFISH

heirloom tomato chutney, sauté of corn, bacon, and potato, yellow tomato coulis 49

NATIVE STRIPED BASS

in a crisp potato shell, braised leeks, sauce meurette 49

SAUTÉED FILET OF HALIBUT

fricassé of summer vegetables, carrot emulsion, lemon and tarragon beurre blanc, Espelette 49

PEPPERED TUNA STEAK*

pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes 49

NATIVE LOBSTER

sautéed out of the shell, corn crespelle, wild mushrooms, sauce poivre rose 52

TWIN LOBSTERS

steamed in court bouillon, clarified butter, potato turnip gratin, asparagus 72

SAUTÉED BREAST OF MAGRET DUCK*

phyllo pastille, vanilla scented summer peaches, seared foie gras, citrus peach coulis 54

ROAST RACK OF LAMB “PERSILLADE”*

caramelized onion, summer vegetable fricassé, celery root and potato gratin,
English pea coulis, minted tarragon glaze 65

WOOD GRILLED FILET MIGNON*

green onion, leek, and potato purée, asparagus, peas, morels, shallot confit, sauce Bordelaise 65

PRIME NEW YORK SIRLOIN STEAK AU POIVRE*

potato turnip gratin, spinach pear flan, raisin peppercorn sauce 68

WOOD GRILLED SIRLOIN OF AMERICAN WAGYU BEEF*

and braised short rib pot au feu, swiss chard,
caramelized pearl onion, red wine béarnaise 70

SUMMER VEGETABLE JARDINIÈRE

lentil crêpe, turmeric and ginger scented potato, spicy heirloom tomato confit 44

PLEASE REFRAIN FROM USING YOUR PHONE

*The RI Department of Health reminds you that consuming raw shellfish or any partially cooked foods
can increase your risk of illness. Please inform your server of any food allergies

SUMMER 2026

TED GIDLEY, EXECUTIVE CHEF

Newport RI