

Clarke Cooke House

Newport Restaurant Week

Autumn 2025

Price Fixe \$60 *plus* tax and gratuity

Appetizers

Cup of Newport Clam Chowder

Cup of Soup du Jour

Oyster Bar Tasting

two oysters, two littlenecks, two shrimp cocktail

Warm Brussels Sprouts “Caesar”

white anchovy, croutons, shaved parmesan

Tuna Ceviche

*passion fruit leche de tigre, kumquat, avocado, jalapeno,
Bermuda onion, cilantro*

Wild Mushroom Garganelli

shallots, thyme, mushroom cream

Salad of Roasted Red and Golden Beets

*marinated vegetables à la grecque, Marcona almonds,
Bluebird cheese, citrus vinaigrette*

Main Courses

Rare-Seared Sesame Tuna Salad

mesclun, fried leeks, shiitake mushrooms, orange-sesame vinaigrette

Filet of Halibut

*julienne of green apple and mango, caramelized garlic chips,
baby bok choy, jasmine rice, ginger lime vinaigrette*

Oven Roasted Deboned Half Chicken

*Italian sausage and bread stuffing, butternut squash purée,
whipped potatoes, caramelized apples, cider vinaigrette*

Seafood Linguine

*shrimp, scallops, littleneck clams with shiitake mushrooms,
scallions, sesame, Asian-style shrimp vinaigrette*

Wood-Grilled Prime Bavette

*caramelized shallot, celery root gratin, watercress salad,
red wine vinaigrette, tarragon sauce dijonnaise*

Desserts

The Snowball in Hell

*a chocolate-coated goblet filled with chocolate roulade and
vanilla ice cream, topped with Callebault chocolate sauce
and toasted coconut*

Vanilla Crème Brûlée

Espresso Martini

20 Year Old Taylor Fladgate Tawny Port

Sauternes, Nicolas, FR

This menu not offered on Friday and Saturday nights

TED GIDLEY Executive Chef