

Clarke Cooke

Newport Restaurant Week 2010

Price Fixe \$30 *plus* tax and gratuity

Appetizers

Pan Fried Crabcake

With roast corn salsa and red pepper coulis

Smoked Salmon

With eggplant caviar and a cucumber, red onion and black olive salad with croutons

Carpaccio of Beef Tenderloin

With arugula, white truffle oil, capers, celery and lemon

Spinach Salad

With caramelized spiced pecans, chèvre, Bermuda onions, apple, cucumber, mushroom, sundried cherries and raspberry balsamic vinaigrette

Cup of Newport Clam Chowder

Main Courses

Sautéed Filet of Sole Lyonnaise

With caramelized onions, spinach, oyster mushrooms and beurre meunière

Seafood Linguine

Shrimp, scallops and littleneck clams with shiitake mushrooms, scallion and sesame in an asian-style shrimp vinaigrette

Oven Roasted Deboned Half Chicken

With whipped potatoes, an Italian sausage and bread stuffing, butternut squash puree, sautéed apples and a golden raisin and maple vinegar glaze

Braised Lamb Shank

With pancetta, black trumpet mushrooms, butternut squash risotto and lamb rosemary jus

Desserts

Vanilla Crème Brulée

The Snowball in Hell