



TALLULAH
ON THAMES

Newport
restaurant week
3.19.10 - 3.29.10
a.m. prix fixe
\$16

Farms + fields

Deconstructed clam chowdah

Roasted beets
orange vinaigrette, hannabelles lavender bud, hazelnut

local arugula
roasted four town farms butternut squash, pecan, pomegranate vinaigrette

Air + water + Land

blackbird farms beef burger
red wine braised onions, arugula, blue cheese aioli
challah bun

baffoni farms curried chicken salad
cranberry, pistachio, fennel, crossiant

veggie burger
brown rice, mushrooms, melted jack, brioche bun

crispy local cod
coleslaw, red onion, house made pickle

Sweet + savory

Seasonal gelato
Seasonal sorbet

Menu items are subject to availability



TALLULAH
ON THAMES

Newport
restaurant week
3.19.10 - 3.29.10
p.m. prix fixe
\$30

Farms + fields

Deconstructed clam chowdah

Roasted beets,
orange vinaigrette, hannabelles lavender bud, hazelnut

local arugula
roasted four town farms butternut squash, pecan, pomegrante vinaigrette

aquidneck farms 143.6°Poached egg
Allen farms pea greens, brioche, bacon, black truffle vinaigrette

Air + water + Land

local black cod
brandade , crispy brioche, nicoise olive, garlic cream

Baffoini farms breast of chicken
Schartner farms carrot ginger puree, chestnuts, fuji apples
red cabbage marmalade

la bodega sherry braised oxtail ragu
pappardelle, atwells gold, teenie arugula

Narragansett creamery "Ricotta" ravioli
Swiss chard, roasted beets, buerre noisette

Sweet + savory

Chocolate fondant
Nuttella dust, vanilla gelato, toasted hazelnuts

Pineapple polenta upside down cake
Pina colada, pineapple crisp

Menu items are subject to availability