

Spark
Newport Restaurant Week

First Course

Petite Chopped Antipasto hard salami, artichokes, roasted tomatoes & feta cheese marinated in olive oil, red wine vinegar & crushed red peppers served with roasted garlic bruschetta

Shredded Potato & Sweet Onion Cakes dredged in rice flour then oven roasted, served with a smokey-jalepeno cream

Crispy Calamari Salad fried calamari tossed with bitter greens, capers, kalamata olives & sun-dried tomato vinaigrette

Escargot Sautee with garlic-basil butter and melted brie crostini

Beet Salad baby arugula tossed with roasted beets, goat cheese, spiced walnuts & rice wine vinaigrette

Soul Warming Soup chicken broth, basil & gnocchi

Thai Shrimp Nachos sautéed shrimp, red bell peppers, leeks & scallions over crispy wonton skins with a Thai red curry sauce (can be made with or without shrimp)

Second Course

Spiced Indian Pork Tenderloin Soup with eggplant-rice fritters & greens in a ground almond-green chili-coconut curry broth (this item can be made vegetarian without the pork)

Pan Seared Scallops served over potato gnocchi in a light white wine-garlic-lemon-parsley butter with sweet corn & crumbled apple wood smoked bacon

Dry-Rubbed Beef Short Ribs slow roasted with a honey-bourbon glaze and served with sautéed carrots & basil-parmesan risotto

Roasted Statler Breast of Chicken served with sweet potato hash, broccoli rabe & roasted garlic-black pepper jus

Hot & Spicy Sesame Veggie-Tofu Stir-fry our freshest vegetables and tofu served with soba noodles, veggie stock & a roasted garlic-chile broth with a touch of soy

Herb Crusted Filet of Salmon oven roasted and served with buttery Brussels sprouts & Spark frites

Petite Bistro Filet Oscar served on crisp russet potato rounds with a crab, spinach & mascarpone cream

Third Course

TBA

\$30./per person + tax, tip & corkage (if you BYOB)