

Butlered Hors d'oeuvres

LOCAL OYSTERS WITH CUCUMBER MELON GRANITA

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BLACK WALNUT SHORTBREAD CRISP

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CLASSIC GOUGÈRES

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MINIATURE BUCKWHEAT BLINIS WITH CRÈME FRAÎCHE AND AMERICAN CAVIAR

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TARTINE OF ROSEMARY SALTED FOCACCIA WITH PROSCIUTTO

2000 Dom Pérignon Champagne, Epernay, France

Formal Seated Dinner

F I R S T C O U R S E

JONAH CRAB WITH CASABA MELON GREEN APPLE AND LOCAL ORGANIC GREENS

2008 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

T A P A S T R I O

CHORIZO EMPANADA WITH MANCHEGO FONDUTA

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FRIED BLACK PUDDING, SPICY CLAMS AND CREAMY WHITE BEANS

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IBERIAN "ACORN-FED" HAM, FOIE GRAS TOAST

2006 Termes, Bodega Numanthia Tempranillo, Toro, Spain

E N T R É E

COCOA NIB SEARED DRY AGED RIB-EYE STEAK, SWEET POTATO
AND HUITLACOCHÉ TAMALE, OAXACAN MOLE

2003 Terrazas de Los Andes "Afincado" Malbec, Mendoza, Argentina

D E S S E R T

RHODY FRESH PANNA COTTA WITH NARRAGANSETT CREAMERY RICOTTA,
LEMON HONEY AND TOASTED ALMONDS

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PISTACHIO BAKLAVA

2002 Domaine de Coyeux Muscat, Beaume-de-Venise, France

BLACKSTONE
CATERERS

Moët Hennessy USA

The Preservation Society of Newport County



NEWPORT
MANSIONS