

NEWPORT VINEYARDS



— July 1, 2022 —

SHALL WE BEGIN

One Tomato, Two Tomato

*fire-roasted focaccia, charred tomatoes,
Narragansett Creamery mozzarella curd,
vineyard herbs, chive blossom vinegar, olive oil*

NV wine pairing: Dry Rosé

Duck + Flowers

dandelion glazed duck wings, violet hot sauce

NV wine pairing: Gewurztraminer

Here Piggy Piggy

chourico bombero, garden pickles, homemade mustard

Taproot beer pairing: Burnout

GATHER YOURSELF

So Cool

vineyard garden sorbet

HERE WE GO AGAIN

Bread + Buttah

grilled vineyard house rolls, wedding butter

Oh Snap!

*blistered sugar snap peas, sweet onion,
house strawberry vinegar, chocolate mint, peppery oil*

NV wine pairing: Pinot Gris

Off the Hook

whole roasted striped bass, spicy Thai green tomato salad

Taproot beer pairing: First Class

Just One Rib

*smoked-at-home beef rib, lactose caramelized carrots,
grilled walla walla onions, garlic scape chimi*

NV wine pairing: Cabernet Sauvignon

JUST A BIT MORE

Cookie Jar

snackin' cookies

Strawberries on Fire

roasted strawberry mousse, almond crunch, rum

NV wine pairing: Vidal Ice Wine

Taproot beer pairing: Pulp Friction