

# NEWPORT VINEYARDS



— July 22, 2022 —

## SHALL WE BEGIN

### **Amuse**

*lamb belly, lambsquarters, sofreaky, pita*

### **One Tomato, Two Tomato**

*fire-toasted focaccia, blistered tomatoes, N.C. mozzarella curd, vineyard herbs, chive blossom vinegar, olive oil*

### **Duck + Flowers**

*dandelion glazed duck wings, violet hot sauce*

### **Awesome Blossom**

*eggplant, paneer, vineyard garden zucchini, eggplant chicharrones*

### **Here Piggy Piggy**

*hourico bombero, garden pickles, homemade mustard*

## GATHER YOURSELF

### **So Cool**

*vineyard garden sorbet*

## HERE WE GO AGAIN

### **Bread + Buttah**

*vineyard house rolls, wedding butter*

### **Oh Snap!**

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

### **Caught in the Weeds**

*whole roasted striped bass, vineyard foraged greens, thai corn salad, cured duck yolk*

### **Just One Rib**

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

## JUST A BIT MORE

### **Cookie Jar**

*snackin' cookies*

### **Corny Peaches**

*drunken fire stalked peaches, a-maizing-cake, blueberry, caramel corn*