

NEWPORT ART MUSEUM

GALA AT HOME

FRIDAY, JULY 17, 2020

Menu

Hors d'oeuvres

Artisan cheese plate

Local Bluefish Pate

Shrimp Cocktail with Fresh Lemon

Soup and Salad

Lobster Bisque, Crème Fraiche

Heirloom Tomato and Burrata Salad, fresh arugula,
torn focaccia croutons, basil infused olive oil and
aged balsamic

Entrée Course

Petite Mignon en croute and
sous vide lobster tail

Corn soufflé, confit baby vegetables,
summer truffle sauce

Vegetarian Option

Vegetable terrine en croute, stuffed heirloom
tomato, vegetable confit, and corn soufflé

Dessert

Panna Cotta with fresh Strawberries