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