

THE MENU

STARTERS

Homemade Sourdough and Rosemary Focaccia.

Canapés: Coconut shrimp with cocktail sauce.

Paired with Flowers Rosé.

Heirloom cherry tomato, burrata, basil, and
balsamic vinaigrette.

Paired with Illumination.



MID COURSE

Grilled lobster tail served with lemon aioli.

Paired with Denton.

ENTRÉE

Petit grilled filet accompanied by creamy mashed
potatoes and shiitake demi-glace.

Paired with Faust.

DESSERT

Degustation of chocolate featuring chocolate macaron,
chocolate brownie, chocolate cookie dust, chocolate-
vanilla ice cream, and chocolate sauce.

Paired with Leviathan.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness, especially if you have certain medical
conditions or allergies



H U N E E U S

— WINES OF THE HUNEUS FAMILY —

QUINTESSA

FLOWERS

FAUST

DENTON-LANE

LEVIATHAN

ILLUMINATION

GARDINER HOUSE | SUNROOM
24 LEE'S WHARF NEWPORT, RI 02840