



NEWPORT HARBOR
ISLAND RESORT

CHEF'S TABLE

JANUARY 2025 | ITALIAN MENU

FOCACCIA

honey truffle butter

PROSCIUTTO & MELON

ripe melons, prosciutto,
stracciatella, hazelnuts
paired with: prosecco

FRIED BABY ARTICHOKE

fontina, picatta aioli
paired with: vermentino

CELERIAC RAVIOLI

calabrian chili peanuts,
golden raisins, celery leaves,
piave, brown butter
paired with: etna bianco

SWORDFISH

fregola puttanesca,
shaved vegetable salad,
prosecco beurre blanc
paired with: valpoicella

TUSCAN HANGER STEAK

rosemary potato pavé,
brussels sprouts,
vin cotto spiked demi
paired with: madre toscana

ORANGE & CRANBERRY CROSTATA

vanilla bean ice cream
paired with: reggiano lambrusco