

The Clarke Cooke House

Bannister's Wharf, Newport, RI 02840

Hors D'Oeuvres

Cost by the dozen

Seafood:

Mini CrabCakes with lemon garlic aioli	36.00
Chilled Maine Crabmeat and Avocado Salad	
with citrus vinaigrette on endive	36.00
Roast Littleneck Clams with leeks and pancetta	36.00
Little Neck Clam "Stuffies"	36.00
Lobster, mango, and celery root "spring roll"	
with Vietnamese dipping sauce	48.00
Oysters on the half shell with champagne mignonette	28.00
Tartare of Ahi Tuna with kimchee and scallion on cucumber	38.00
Sugarcane skewered grilled shrimp with red curry sauce	38.00
Shrimp Cocktail	33.00
Shrimp Ceviche with tomato and orange	26.00
Crispy Potato Galette	
with Smoked Salmon, crème fraiche, and caviar	48.00
Tuna Burger Sliders with aioli	26.00

Vegetable:

Caramelized Onion, Roquefort, and Walnut Tart	28.00
Tomato Tartare with Basil,	
and Balsamic Vinegar on Crostini	28.00
Roasted Creamer Potatoes	38.00
with crème fraiche and caviar*	
* Royal Ossetra or Royal Sevruga based on availability	
Crostini with Grilled Caponata	28.00

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Meat:

Rillettes of Duck and Pork on Crostini	
with sauce grbiche	36.00
Crispy Duck Wontons with ginger soy duck consommé	28.00
Torchon of Foie Gras on brioche with rhubarb confit	38.00
Steak Tartare with Capers and Dijon on Crostini	36.00
Roasted Black Mission Figs Wrapped in Prosciutto	
with Chèvre (seasonal)	36.00
Asparagus Wrapped in Phyllo with Prosciutto and Parmigiano	28.00
Soft Polenta with Braised Short Ribs and jus naturel	28.00
Spanish Style Chorizo and Potato Frittata	26.00
Braised Lamb and Butternut Squash Puree Tartlets (seasonal)	28.00
Roast Tenderloin of Beef on Crostini	
with caramelized onion and horseradish black pepper mayonnaise	36.00
Hereford Beef Sliders with French fries	26.00