



CRAFT BREW DINNER

first course

CHARRED OCTOPUS

potato crisp, celery, castelvetrano olives,
avocado crème

suggested pairing: PACIFIC IPA

second course

LITTLE NECKS & OCEAN MUSSELS

braised fennel, lacinato kale, spanish chorizo,
parmesan crisp

suggested pairing: 1639

third course

SMOKED SOLE ROULADE

rolled with napa cabbage, braised french
lentils, double ipa beurre blanc

suggested pairing: RHODE TRIP

dessert

BLUEBERRY DONUTS

served with stout and vanilla ice-cream

suggested pairing: BLUEBERRY STORM

hotel
VIKING
NEWPORT EST 1926