

WELCOME TO NEWPORT RESTAURANT WEEK  
LUNCH 2008

1<sup>ST</sup> COURSE

SPECIALTY GREENS

ORGANIC GREENS; WALNUTS, BARTLET PEARS, FIG VINAIGRETTE

2<sup>ND</sup> COURSE

SOUP & SANDWICH

HOUSE CURED TURKEY, CARAMELIZED ONION AIOLI,  
SOURDOUGH BREAD & TODAY'S SOUP INSPIRATION

DESSERT

CASTLE HILL CHOCOLATE CHIP COOKIES

\$16.

*THE CULINARY STAFF AT CASTLE HILL FEELS THE NECESSITY TO INFORM OUR GUESTS ON THE ISSUE OF MERCURY IN SEAFOOD. SOME TYPES OF SEAFOOD CAN CONTAIN ELEVATED LEVELS OF MERCURY, WHICH CAN BE DETRIMENTAL TO THE HEALTH OF CERTAIN INDIVIDUALS. PLEASE INQUIRE WITH YOUR SERVER FOR DETAILS.*

*RAW MEAT AND SHELLFISH, OR PRODUCTS NOT COOKED TO RECOMMENDED INTERNAL TEMPERATURES, CAN INCREASE YOUR RISK OF ILLNESS. CONSUMERS WHO ARE SENSITIVE TO FOOD RELATED REACTIONS OR ILLNESS SHOULD EAT ONLY THOROUGHLY COOKED MEATS, POULTRY AND SEAFOOD. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE BRING THEM TO YOUR SERVER'S ATTENTION.*

*A SERVICE CHARGE OF TWENTY PERCENT MAY BE ADDED TO PARTIES OF SIX OR MORE PEOPLE. CASTLE HILL IS A NO SMOKING PROPERTY. PLEASE, NO SUBSTITUTIONS AND NO CELL PHONE USAGE IN DINING ROOM.*

MENU AUTHORS AND CHEFS: JONATHAN CAMBRA, JENNIFER BACKMAN, BOB BANKERT  
CULINARY ARTS DIRECTOR: CASEY RILEY

