

THE MOORING

SAYER'S WHARF • NEWPORT

SEAFOOD KITCHEN & BAR

VIADER WINE DINNER

HORS D'OEUVRE

CEVICHE OF SCALLOP AND SHRIMP; FRESH SCALLOP AND SHRIMP,
WITH LEMON AND LIME JUICE, EVOO, CHIVES

SPICY SALMON ROLL TEMPURA; FRESH SALMON WITH SIRACHA
MAYO, ROLLED INTO SUSHI AND DEEP FRIED SEVERED WITH PONZU

LEEK AND PORCINI ARANCINI; LEEK AND PORCINI RISOTTO
ROLLED IN PANKO THEN DEEP FRIED SERVED WITH A
SWEET YELLOW PEPPER SAUCE

BROILED ROME POINT OYSTER; CARMELIZED SPRING ONION AND
ORANGE WATER TOPPED

2008 DARE BY VIADER DRY ROSE OF CABERNET SAUVIGNON

1ST COURSE

BRAISED PORK CHEEKS; SAFFRON RICE, QUESO FRESCO,
SPRING PEAS, CAJUN SPICED CRAYFISH CREAM

2006 DARE BY VIADER TEMPRANILLO

2ND COURSE

**GRILLED QUAIL STUFFED
WITH SWEET SAUSAGE & GOLDEN RAISINS**
MUSHROOM BELUGA LENTILS, WILTED PEPPERCRESS, QUAIL JUS

2006 VIADER SYRAH

3RD COURSE

ROASTED ELYSIAN FIELDS LAMB; CHIVE AND CELERY ROOT
POTATO GALLETTE, TRUFFLE LAMB DEMI

2005 VIADER PROPRIETARY BLEND

CHEESE COURSE

WARM BLEU CHEESE SOUFFLÉ
CARMELIZED LEEKS, RED WINE BALSAMIC SYRUP

2006 DARE BY VIADER CABERNET SAUVIGNON