

COASTAL CUISINE

Newport has been stirring up history and culture for more than 375 years. Today, its world-class chefs, critically acclaimed restaurants and creative cuisine have fashioned the City-by-the-Sea an extraordinary culinary destination.



In a state boasting more than 400 miles of coastline and over 1,000 farms, chefs consider Newport and its surrounding coastal communities a bountiful playground. Fresh dishes aren't a trend here; they're a way of life. It's just one of the reasons why you'll find menus in this extraordinary destination, perhaps better known for its rich history, awe-inspiring architecture, stunning beaches, distinctive shops and bustling downtown wharves, as diverse as the restaurants themselves.

The White Horse Tavern is the only restaurant in Newport that can claim it has been "farm to table since 1673." Considered America's oldest tavern, the restaurant's history is juxtaposed by its contemporary cuisine. Like generations before, Chef Rich Silva dishes up the freshest fish, shellfish and lobsters from nearby Narragansett Bay, but it's not uncommon to find a 21st century twist on the menu. Lobster Mac and Cheese features fresh orchiette in a velvety blend of aged Gouda, fontina and mascarpone cheeses with ample native lobster and broccolini topped with toasted truffled crumbs. Here you'll also find simple, traditional dishes like Rhode Island Clam Chowder. Unlike its better known creamy cousin, this chowder is comprised of clear broth chowder with chopped clams and fresh thyme.

At One Bellevue located inside the historic Hotel Viking, Chef Kevin Thiele makes fish tacos with locally caught fluke from Trace & Trust, a boat-to-table initiative to partner fishermen and chefs so that diners will not only enjoy the freshest seafood, but can trace back to when and where the fish was caught. Countless area restaurants serve calamari—the official state appetizer—made from squid caught off the shores of Point Judith, Rhode Island. The Boathouse in Tiverton serves their lauded calamari with house-pickled jalapeño peppers, cilantro and a harissa-citrus remoulade.

Chefs toting bags brimming with vibrant leafy greens, succulent ripened fruits and grass fed meats are a familiar sight at local summer and year-round farmers markets. Some even grow their own vegetables and herbs on site including Chef Karsten Hart of Castle Hill Inn. Hart crafts artful dishes to be served in the upscale dining room as well as on The Lawn, the Inn's casually elegant alfresco patio. Located on a picturesque peninsula overlooking where the Atlantic Ocean meets Narragansett Bay, Hart maintains an abundant plot of land yielding crops included in multiple dishes.

From the finest dining to the casual corner bistro, one thing remains the same in our destination: the spoils of food from land and sea await.



► foodie forecast

NEWPORT RESTAURANT WEEK 2015



Newport Restaurant Week

Spring: March 20-29, 2015
Fall: Nov. 6-15, 2015

Discover NewportRestaurantWeek.org

Bowen's Wharf Seafood Festival
October 17-18, 2015
bowenwharf.com



Newport Mansions Wine & Food Festival
Sept. 25-27, 2015
newportmansions.org



▼ other events

- St. Patrick's Day Parade**
March 14, 2015
- Daffodil Days at Blithewold**
April 4-26, 2015
- Volvo Ocean Race**
May 5-17, 2015
- International Polo Series**
June-September, 2015
- Newport Flower Show**
June 19-21, 2015
- Bristol 4th of July Parade**
July 4, 2015
- Newport Music Festival**
July 10-26, 2015
- Hall of Fame Tennis Championships**
July 11-19, 2015
- Newport Folk Festival**
July 24-26, 2015
- Newport Jazz Festival**
July 31-August 2, 2015

Visit DiscoverNewport.org for a full listing of events.

ABOVE: Authentic New England clambake, from Castle Hill Inn | OPPOSITE (L-R): The Mooring's raw bar menu | Calamari at The Boathouse | Fish tacos at One Bellevue | Chef Karsten Hart in the garden | Newport sunset, photo by Stephen Fasano | Le Petit Gourmet, photo by Erin McGinn | Lobster mac n' cheese at The White Horse Tavern | McGrath Clambakes, photo by Erin McGinn | Marble House, one of the venues at the Newport Mansions Wine & Food Festival | Midtown Oyster Bar, photo by Erin McGinn

FROM THE SOURCE

don't just take it from us

Newport chef Thomas Duffy and Bristol chef Champe Speidel aren't shy about their love for the area and its cuisine.



CHEF THOMAS DUFFY

The Chanler at Cliff Walk
Newport, Rhode Island

Born and raised in Rhode Island, Chef Thomas Duffy is a culinary talent with experience at some of the most reputable restaurants in the area including Bay Leaves, Quattro Italian Grille and Pot au Feu. As overseer of all culinary operations at The Chanler at Cliff Walk, a European-style boutique hotel named the #1 Small Hotel in the US by *Condé Nast Traveler*, Duffy helms the award-winning Spiced Pear, The Veranda and Cliff Walk Terrace. Says Christine Sullivan, general manager of The Chanler, "Tom has such a passion for fine ingredients and all the processes of preparation. He inspires us to enjoy all types of cuisine as much as he does... We are so proud to practice 'food is a journey' under his guidance."



CHEF CHAMPE SPEIDEL

Persimmon
Bristol, Rhode Island

James Beard-recognized Chef Champe Speidel and his wife, Lisa, opened the 38-seat Persimmon in 2005 in the quaint seaside town of Bristol. Ingredient- and technique-driven American cuisine shines here with a nightly changing menu showcasing Speidel's personal vision and the very best seasonal products. Chef Speidel and his wife have recently expanded their operation by opening Persimmon Provisions, a sister store to the restaurant and whole-animal butcher shop offering fresh, responsibly raised meats sourced from small-scale, sustainable farms.

How has your cooking been inspired by the Rhode Island area? Growing up here, I've always loved the variety of seafood and seasonality of produce due to the extremes in climate.

What is your favorite regional dish? Traditional clear broth Rhode Island clam chowder and clam cakes—my favorite is Aunt Carrie's in Narragansett.

What is your favorite thing to do in the area on your day off? Day off, what's that? Haha—sleep in, late afternoon round of golf, and a nice dinner prepared by someone else.

What ingredient can you not live without in your kitchen? Fresh herbs—thyme, tarragon, chives are all favorites.

What dish will always follow you? Baked stuffed lobster—after cooking it for over two decades I can honestly say I personally no longer like lobster.

CHEF Q+A

How has your cooking been inspired by the Rhode Island area? The accessibility and abundance of fresh, shellfish, incredible produce and pastured meats.

What is your favorite regional dish? I never get tired of clam cakes and chowder!

What is your favorite thing to do in the area on your day off? In the summer I love to be the first mate (a.k.a. the Rosé Steward) while my wife Lisa takes us all around the Narragansett Bay by power boat. In the winter we like to catch up on our reading with a nice fire and a roasted chicken at home.

What ingredient can you not live without in your kitchen? Salt and fresh herbs.

What dish will always follow you? I love to constantly tweak all of our dishes then move on to new ones. I will always have soups and hand-rolled pastas on any menu I am a part of as they are the most dear to me. However, the Bolognese sauce we make and sell at the butcher shop is my favorite thing to eat any time of day!