SUMMER DEGUSTATION MENU
FRIDAY, JULY 27, 2018

WILD GOOSE OYSTER
shallot mignonette, cucumber granite, smoked salmon roe
Keel Vodka, Newport, Rhode Island

SEARED HUDSON VALLEY FOIE GRAS
ajoblanco, compressed grape, marcona almond

OR

SQUID INK “PAELLA”
acquerello rice, sea scallop carpaccio, sofrito
Palacios Remondo, “Placeres Valtomillos,” Rioja Blanco 2011

NATIVE HALIBUT
napa cabbage, cauliflower, golden raisin, curry
Abazia Di Novacolla, Grüner Veltliner, Alto Adige 2016

CRESCENT FARMS DUCK
roasted breast, rhubarb, charred negi, pistachio
Domaine de Terrebrune, Bandol Rouge, Provence 2013

OR

AUTUMN MIST FARMS BEEF
strip loin, celeriac, blueberry compote, asparagus

CHOCOLATE SOUFFLE
crème anglaise, pecan ice cream
Luxau, “San Emilio”, Pedro Ximenez, Jerez

PRIX FIXE 105
WINE PAIRING 95

“I ENCOURAGE OUR GUESTS TO IMMERSE THEMSELVES IN THEIR SENSES, WHILE INDULGING IN THE BEAUTY OF EACH MOMENT’S PREPARATION, COURSE BY COURSE.”

David Martín García, Chef de Cuisine
OceanHouseRI.com