

# COAST

## SUMMER DEGUSTATION MENU

FRIDAY, JULY 27, 2018

### WILD GOOSE OYSTER

shallot mignonette, cucumber granite, smoked salmon roe

*Keel Vodka, Newport, Rhode Island*

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### SEARED HUDSON VALLEY FOIE GRAS

ajoblanco, compressed grape, marcona almond

*Joh. Jos. Prüm, Riesling Auslese, 'Wehlener Sonnenuhr,' Mosel 2007*

OR

### SQUID INK "PAELLA"

acquerello rice, sea scallop carpaccio, sofrito

*Palacios Remondo, "Placet Valtomelloso", Rioja Blanco 2011*

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### NATIVE HALIBUT

napa cabbage, cauliflower, golden raisin, curry

*Abazia Di Novacella, Grüner Veltliner, Alto Adige 2016*

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### 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

*La Sirena, Red Blend, "Le Barretage," Napa Valley 2012*

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### CHOCOLATE SOUFFLE

crème anglaise, pecan ice cream

*Lustau, "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-GARCIA, CHEF DE CUISINE

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