COAST
SUMMER VEGETABLE DEGUSTATION
FRIDAY, JULY 27, 2018

PANNA COTTA
potato, leek, crème fraîche, summer truffle
Pol Roger, ‘Réserves,’ Champagne N.V.

STRAWBERRY SALAD
strawberry in variation, petite greens, goat cheese
Domaines Ott, Château de Selle, Rosé blend, Côtes de Provence, 2017

RAVIOLI
ricotta raviolo, english pea, caviar, meyer lemon
Villa Maria, Sparkling Sauvignon Blanc, Marlborough 2017

JARDINIERE
native vegetables in variations, glazed, roasted & pickled
Newton, Unfiltered Merlot, Napa Valley 2012

NEW ENGLAND CHEESE
selection of artisanal cheeses, supplement 25
Sommelier Selection

WHITE CHOCOLATE SEMIFREDDO
meyer lemon, lavender, violet
Veuve Clicquot Ponsardin, Demi-Sec, Reims N.V.

PRIX FIXE 105
WINE PAIRING 95

"Each course is carefully crafted to highlight the freshness and locality of the ingredients, allowing our vegetables to shine without hiding behind anything."
DAVID MARTIN-GARCIA, CHEF DE CUISINE
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