

COAST

SUMMER VEGETABLE DEGUSTATION

FRIDAY, JULY 27, 2018

PANNA COTTA

potato, leek, crème fraiche, summer truffle

Pol Roger, 'Réserve,' Champagne N.V.

STRAWBERRY SALAD

strawberry in variation, petite greens, goat cheese

Domaines Ott, Château de Selle, Rosé blend, Côtes de Provence, 2017

RAVIOLO

ricotta raviolo, english pea, caviar, meyer lemon

Villa Maria, Sparkling Sauvignon Blanc, Marlborough 2017

JARDINIÈRE

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 MARTÍN-GARCÍA, CHEF DE CUISINE

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