

COAST

WINTER DEGUSTATION MENU

THURSDAY, DECEMBER 27, 2018

EAST BEACH BLONDE OYSTER

caviar, fennel, meyer lemon, champagne

Keel Vodka, Newport, Rhode Island

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OSSETRA CAVIAR

traditional garnish, potato blini, *supplement 30 grams/200*

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HUDSON VALLEY FOIE GRAS TORCHON

pear, hazelnut, spiced oats, brioche, maple

La Fleur d'or, Sauvignon Blanc-Semillon, Sauternes, France 2011

OR

BUTTER POACHED STONINGTON LOBSTER

sunchoke, black truffle, calamansi

Greenvale Vineyards "Ramato", Pinot Gris, Rhode Island 2017

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YELLOWFIN TUNA

leek, radish, bottarga, yuzu

Höpler, Gruner Veltliner, Burgenland, Austria 2016

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NEW ENGLAND LAMB DUO

loin, braised neck, carrot, charred onion, pistachio

Copertino Riserva, Negroamaro-Malvasia, Puglia 2009

OR

NORTHEAST FAMILY FARMS BEEF STRIP LOIN

beef cheek, salsify, hedgehog mushroom, bone marrow

Château Phélan-Ségur La Croix Bonis, Bordeaux blend, Saint-Estèphe 2014

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DOUBLE CHOCOLATE CHIP SOUFFLE

crème anglaise, vanilla ice cream

Graham's 10 year Tawny Port, Douro

PRIX FIXE 105

SHAVED PERIGORD BLACK TRUFFLE, *SUPPLEMENT 3 grams/25*

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."

WILLIAM RIETZEL III, CHEF DE CUISINE

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