

COAST

WINTER VEGETABLE DEGUSTATION

WEDNESDAY, DECEMBER 19, 2018

CAULIFLOWER PANNA COTTA

pine nut, meyer lemon, piave vecchio
Schramsberg Blanc de Blancs, North Coast 2014

-

CELERY ROOT SOUP

truffle custard, apple, black walnut, celery
The Four Graces, Pinot Gris, Dundee Hills 2015

-

BUCKWHEAT GNOCCHI

squash, brown butter, husk cherry, cocoa
Tuck Beckstoffer "Semper", Chardonnay, Sonoma Coast 2016

-

MAPLE GLAZED SWEET POTATO

barley, chanterelle, coffee, pecan nougatine
Jack Larkin, Merlot, Napa Valley 2014

-

NEW ENGLAND CHEESE

selection of artisanal cheese, *supplement 25*
Sommelier Selection

-

POACHED PEAR

lemon, muscat, nasturtium
La Spinetta Biancospino, Moscato d'Asti, Piemonte 2017

PRIX FIXE 105

SHAVED ALBA WHITE TRUFFLE, *SUPPLEMENT 3 grams/30*

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."

WILLIAM RIETZEL III, CHEF DE CUISINE

OCEANHOUSERI.COM