

COAST

WINTER DEGUSTATION MENU

FRIDAY, JANUARY 11, 2019

EAST BEACH BLONDE OYSTER

caviar, fennel, blood orange, champagne

Keel Vodka, Newport, Rhode Island

-

OSSETRA CAVIAR

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

-

HUDSON VALLEY FOIE GRAS TORCHON

pear, hazelnut, spiced oats, maple

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

OR

STONINGTON SEA SCALLOP

calamansi, sunchoke, truffle espuma, uni

Höpler, Gruner Veltliner, Burgenland, Austria 2016

-

YELLOWFIN TUNA

leek, radish, bottarga, yuzu

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

-

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

-

CHOCOLATE-PEANUT BUTTER 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

OCEANHOUSERI.COM