

# COAST

## WINTER VEGETABLE DEGUSTATION

FRIDAY, JANUARY 11, 2019

### CAULIFLOWER PANNA COTTA

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

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### CELERY ROOT SOUP

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

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### BUCKWHEAT GNOCCHI

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

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### MAPLE GLAZED SWEET POTATO

barley, hedgehog mushroom, coffee, pecan nougatine  
*Jack Larkin, Merlot, Napa Valley 2014*

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### NEW ENGLAND CHEESE

selection of artisanal cheese, *supplement 25*  
*Sommelier Selection*

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### POACHED PEAR

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

PRIX FIXE 105

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

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

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