

COAST

WINTER VEGETABLE DEGUSTATION

FRIDAY, MARCH 1, 2019

CAULIFLOWER PANNA COTTA

pine nut, meyer lemon, piave vecchio

Schramsberg, Blanc de Blancs, North Coast, CA, U.S.A. 2015

CELERY ROOT SOUP

truffle custard, apple, black walnut, celery

The Four Graces, Pinot Gris, Dundee Hills, OR, U.S.A. 2015

BUCKWHEAT GNOCCHI

squash, brown butter, husk cherry, cocoa

Tuck Beckstoffer "Semper", Chardonnay, Sonoma Coast, CA, U.S.A. 2016

MAPLE GLAZED SWEET POTATO

barley, maitake, coffee, pecan nougatine

Jack Larkin, Merlot, Napa Valley, CA, U.S.A. 2014

NEW ENGLAND CHEESE

selection of artisanal cheese, supplement 25

Graham's 10 year Tawny Port, Douro, Portugal

WHITE CHOCOLATE CREMEUX

black sesame, lychee, calamansi

La Spinetta, "Bricco Quaglia", Moscato d'Asti, Piemonte, Italy 2017

PRIX FIXE 125

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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