

COAST

SPRING DEGUSTATION MENU

THURSDAY, APRIL 4, 2019

NINIGRET NECTAR OYSTER

caviar, blood orange, champagne

Keel Vodka, Newport, Rhode Island

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HUDSON VALLEY FOIE GRAS TORCHON

hazelnut, cocoa nib, persimmon, kumquat

Inniskillin, Vidal Icewine, Niagra Peninsula 2015

OR

STONINGTON LOBSTER

salsify, morel mushroom, calamansi, seaweed caramel

Höpler, Grüner Veltliner, Burgenland, Austria 2016

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HERITAGE GREEN CIRCLE CHICKEN THIGH ROULADE

smoked onion, Périgord truffle, *supplement 25*

Cocito, "Baluchin", Barbaresco, Piedmont, Italy 2009, supplement 20

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OLIVE OIL POACHED HALIBUT

fennel, grapefruit, razor clam

Jonathan Edwards Estate, Pinot Gris, Connecticut 2017

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ROYALTON FARMS LAMB

loin, braised neck, sausage, chickpea panisse, spring onion

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

OR

NORTHEAST FAMILY FARMS BEEF STRIP LOIN

potato, white asparagus, ramp, bone marrow, beef cheek

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

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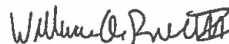
LIMONCELLO SOUFFLE

crème anglaise, raspberry ice cream

Luxardo Limoncello Liqueur, Italy

PRIX FIXE 125

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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