

# COAST

## SPRING VEGETABLE DEGUSTATION

THURSDAY, APRIL 4, 2019

### CAULIFLOWER PANNA COTTA

pine nut, meyer lemon, piave vecchio

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

### SPICED FAVA BEAN

sheep's milk yogurt, spring onion, radish, kalamata

*Turasan, Emir, Turkey 2017*

### MAINE GRAINS SPELT GNOCCHI

pecorino, parsnip, swiss chard, Two Roads IPA caramel

*Weingut Prager, "Hinter der Burg", Grüner Veltliner, Federspiel, Wachau, Austria 2016*

### MAPLE GLAZED SWEET POTATO

barley, morel mushroom, coffee, pecan nougatine

*Domaines Paul Mas, Carignan, Pays d'Oc, France 2016*

### 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  
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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