SAMPLE DEGUSTATION MENU

NANTUCKET BAY SCALLOP CRUDO
granny smith apple, yuzu, wasabi
Tito’s Handmade Vodka, Texas, USA

MAINE PEEKYTOE CRAB
persimmon, radish, sea bean, kaffir lime
Hall Vineyards, Sauvignon Blanc, Napa Valley, 2017

OR
LA BELLE FARMS FOIE GRAS TORCHON
husk cherry, espresso, hazelnut, minus eight vinegar

MASSACHUSETTS GREY SOLE
kohlrabi, maitake, dashi, sorrel
Domaine Dominique Gruhier, Tonnerre Blanc, Burgundy, France, 2017

OR
ROYALTON FARMS DUO OF PORK
parsnip, pear, oat, mustard green
Copain Wines, “Tours Ensamble”, Pinot Noir, Anderson Valley, USA, 2017

OR
ROYALTON FARMS WAGYU NEW YORK STRIP
short rib, baby carrot, bone marrow, buckwheat gnocchi
a5 japanese wagyu new york strip supplement 65
Emerald Hare, Cabernet Sauvignon, Napa Valley, California, USA 2018

EGGNOG SOUFFLE
vanilla anglaise, vanilla ice cream

W & J Graham’s, 10 Year Old Tawny Port, Oporto, Douro, Portugal

PRIX FIXE 125
WINE PAIRING 95
GRAND WINE PAIRING 250

“I ENCOURAGE OUR GUESTS TO IMMERSE THEMSELVES IN THEIR SENSES, WHILE INDULGING IN THE BEAUTY OF EACH MOMENT’S PREPARATION, COURSE BY COURSE.”

WILLIAM RIEZEL, III. CHEF DE CUISINE

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