

COAST

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

Chateau Doisy-Vedrines, "Chateau Petite Vedrines", Sauternes, France, 2016

MASSACHUSETTS GREY SOLE

kohlrabi, maitake, dashi, sorrel

Domaine Dominique Gruhier, Tonnerre Blanc, Burgundy, France, 2017

ROYALTON FARMS DUO OF PORK

parsnip, pear, oat, mustard green

Copain Wines, "Tours Ensemble", 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

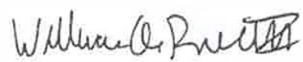
vanilla anglaise, vanilla ice cream

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 RIETZEL III, CHEF DE CUISINE

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