

COAST

SAMPLE VEGETABLE DEGUSTATION

PEZZA FARM CAULIFLOWER PANNA COTTA

jimmy nardello pepper, golden raisin, romesco, chervil

Schramsberg, Blanc de Blancs, North Coast, California, USA, 2016

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WARD BERRY FARM HONEYNUT SQUASH SOUP

fromage blanc, baby kale, pepita, bee pollen

Orin Swift, "Mannequin", Chardonnay, Napa Valley, California, USA, 2017

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ACQUERELLO RISOTTO

broccoli, miso bagna cauda, preserved lemon, brigids abbey

alba white truffle supplement 35/2 grams

Copain Wines, "Tours Ensemble", Pinot Noir, Anderson Valley, USA, 2017

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BIG TRAIN FARM CELERY ROOT

spelt, honey crisp apple, celery, cider

Stephane Airon, Domaine de la Madriere, Moulin-A-Vent, Vieilles Vignes, Beaujolais, France, 2015

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NEW ENGLAND CHEESES

artisanal cheese and traditional accompaniments, supplement 25

Emilio Lustau, Solera Reserva, Palo Cortado, "Península" Sherry, Jerez, Andalusia, Spain

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EARL GREY MOUSSE

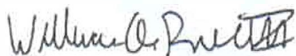
dark chocolate, orange, cocoa nib

Jonathan Edwards, "Dark", Zinfandel, Napa Valley, California, USA, 2015

PRIX FIXE 125

WINE PAIRING 95

GRAND WINE PAIRING 250



"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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