SAMPLE VEGETABLE DEGUSTATION

PEZZA FARM CAULIFLOWER PANNA COTTA
jimmy nardello pepper, golden raisin, romesco, chervil
Schramsberg, Blanc de Blancs, North Coast, California, USA, 2016

WARD BERRY FARM HONEYNUT SQUASH SOUP
fromage blanc, baby kale, pepita, bee pollen
Orin Swift, "Mannequin", Chardonnay, Napa Valley, California, USA, 2017

ACUERELLO RISOTTO
broccoli, miso bagna cauda, preserved lemon, brigids abbey
alba white truffle supplement 35/2 grams
Capain Wines, "Tours Ensamble", Pinot Noir, Anderson Valley, USA, 2017

BIG TRAIN FARM CELERY ROOT
spelt, honey crisp apple, celery, cider

NEW ENGLAND CHEESES
artisanal cheese and traditional accompaniments, supplement 25
Emilio Lustau, Solera Reserva, Palo Cortado, "Peninsula" Sherry, Jerez, Andalucia, Spain

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
Ocean HouseRI.COM