

## BEVERAGE SELECTIONS

- Still Box Water \$3

### Sparkling Wine

- Adriano Adami, "Garbèl," Prosecco, D.O.C., Treviso, Italy, \$45  
 Domaine Chandon, Brut, Napa Valley, CA, United States  
(Half Bottle), 375mL, \$70  
 Schramsberg, Blanc de Blanc, North Coast, CA, United States, \$75

### Champagne

- Veuve Clicquot-Ponsardin, Brut, Reims, France, \$130  
 Louis Roederer, Brut Premier, Reims, France, \$99

### Sauvignon Blanc

- Cloudy Bay, Marlborough, New Zealand, \$75  
 Domaine de Bel Air Pouilly-Fume, Upper Loire, Loire, France,  
(Half Bottle), 375mL, \$30

### Pinot Grigio

- Bortoluzzi, Friuli-Venezia, Italy, \$45

### Chardonnay

- Jonathan Edwards, North Stonington, CT, United States, \$45  
 Sonoma-Cutrer, "Russian River Ranches," Sonoma Coast,  
Sonoma County, CA, United States, \$65  
 Olivier Leflaive, Bourgogne Blanc, France, \$89

### Rosé

- Château d'Esclans, "Whispering Angel," Côtes de Provence, France, \$65

### Pinot Noir

- Elouan, Oregon, United States, \$40  
 Louis Latour, Bourgogne Rouge, Burgundy, France, \$60  
 Steele Wines, Steele Cuvée, CA, United States  
(Half Bottle), 375mL, \$30

### Merlot

- Duckhorn Vineyards, Napa Valley, CA, United States  
(Half Bottle), 375mL, \$70

### Malbec

- Bodegas Terrazas de los Andes, Reserva, Mendoza, Argentina, \$65

### Cabernet Sauvignon

- Jonathan Edwards, Lodi, CA, United States, \$50  
 Château Sarget de Gruard Larose, St. Julien, Bordeaux, France,  
(Half Bottle), 375mL, \$99  
 M. Mondavi, "Emblem," Napa Valley, CA, United States, \$99

- Please have the Sommelier team contact me directly via  
phone number provided to make a selection from the wine list.*

- Add Ocean House Logo Ice Bag \$5

## NON ALCOHOLIC BEVERAGES

### Emile Vergeois Cold-Pressed, Sustainably Farmed, Hand-Crafted, Artisanal Juices 8.4oz Bottle

\$10 each

- Passion Fruit     Mango     White Peach     Apricot  
 Lychee     Banana     Pear     Tomato

\$6 each

- Milk     Chocolate Milk     Coke     Diet Coke     Sprite

### BEER

\$7 each

- Bud Light     Two Roads Double IPA     Grey Sail Captain's Daughter



## FAMILY-STYLE PICNIC MENU



Map out your meal with a  
personalized private dinner.

Additional option of packaged dinners  
for pick-up or local delivery.



For our complete wine selection please scan

**Please deliver to the front desk before 3 p.m.  
for same day order.**

Name of Guests: \_\_\_\_\_

Room Number/Member Number: \_\_\_\_\_

Telephone for Text Messaging: ( ) \_\_\_\_\_

Number of Guests Dining: \_\_\_\_\_

Date: \_\_\_\_\_ Time: \_\_\_\_\_ p.m.

*Service offered from 5 to 8 p.m.*

#### ON-SITE DELIVERY OR PICK-UP

- Delivery to My Room       Pick-Up at The Bistro  
*Choose one option:*      *Open seating available on the  
lawn and fountain area*
- Platter  
 Picnic Basket

- An additional \$150 fee for 3 hours if you wish for a server to setup your table and service your meal. This option requires 24 hours advance notice.

This menu is served warm (*at room temperature only*).  
Food is prepared for same day consumption.

*An additional \$9.50 delivery charge per check and 18% gratuity will be added to your order.*

#### OFF-SITE DELIVERY OR PICK-UP

- Boxed for Pick-Up  
*Pick-up from the valet's at the front drive*
- Delivery to My Home/Cottage  
*Westerly Only; \$25 Supplement*

Address: \_\_\_\_\_

Telephone: ( ) \_\_\_\_\_

This menu is served warm (*at room temperature only*).

*An 18% gratuity will be added to your order.*

#### PAYMENT

- My Guest Room     My Member Account     Credit Card

Credit Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_ CVC Number: \_\_\_\_\_

Signature: \_\_\_\_\_

For your convenience an 18% gratuity has been added for the service team; additional gratuity is at your discretion.

**Additional Staff Gratuity \$** \_\_\_\_\_

Donate to the

**OHM Fund for Charitable Giving** (*feeding local families*) \$ \_\_\_\_\_

## MENU SELECTION

Please select 2 or 3 dishes from each category  
to create a three-course family-style picnic menu

Two Dishes from each Category \$58 per person (*plus tax & gratuity*)  
Three Dishes from each Category \$72 per person (*plus tax & gratuity*)

#### STARTER SELECTIONS

- Signature Chopped OHBH Salad
- Local Greens Salad with Garden Vegetables  
& Green Goddess Dressing
- Deviled Eggs, Iberico Chorizo Chip
- Mediterranean Pasta Salad, Feta Cheese, Cucumber,  
Red Onion, Black Olive Vinaigrette
- Assorted Local Charcuterie & Cheese
- Prosciutto Involtini with Arugula, Parmesan & Balsamic Glaze

#### MAIN COURSE SELECTIONS

- Seared Salmon, Pickled Red Onion Jam
- BBQ Spiced Shrimp, Red Onion & Pineapple Skewer
- Grilled Chicken Breast, Sundried Tomato Pesto
- Seared Pork Tenderloin, Smoked Apple Chutney
- Braised Beef Short Ribs, Red Wine Reduction
- Carrot & Zucchini Lentil Cakes, Lemon Chive Yogurt Sauce

#### SIDE SELECTIONS

- Mashed Potatoes
- Herbed Polenta
- Buttered Orecchiette Pasta
- Grilled Asparagus
- Crispy Brussels Sprouts, Yuzu & Soy
- Rhode Island Mushroom Ragout

#### DESSERT SELECTIONS

- Fresh Fruit Salad       Flourless Chocolate Cake
- Chocolate Ganache Tart     Vanilla-Strawberry Cake Pop
- Key Lime Tart       Chocolate Chip Cookies

Allergy/Notes: \_\_\_\_\_

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