



SIPPING TERRACE

at Ocean House

SUMMER SUPPER MENU

WELCOME COCKTAIL

Sipsmith Gin and Tonic

Sipsmith Gin, Fever Tree Tonic, Lime Garnish

FOR THE TABLE

Garden Crudité

*Mini Vegetables, Pumppernickel "Soil,"
Green Goddess Dressing, Hummus, Edible Flowers*

FIRST COURSE DUO

Compressed Watermelon & Fennel Salad

Vermont Goat Cheese

Gazpacho

Tomato Relish, Chorizo Chips

FAMILY STYLE MAIN COURSE

Roasted Chicken Breast

Seared Stonington Scallops

Charred Romanesco

Summer Grains Salad

Proscuitto, Parmesan Cheese

Crispy Onion Flower

Pickled Red Onion, Escargots

Marinated Stone Fruit Salad

Basil Syrup

Arugula Pesto, Romesco & Garlic Aioli

DESSERT

Orange Thyme Mousse Cake



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COCKTAILS

THE PROPER GIN & TONIC

Your Choice of Sipsmith: London Dry Gin, Lemon Drizzle Gin,
Sloe Gin or V.J.O.P. Gin

Your Choice of: Fever Tree Tonic, Elderflower Tonic,
Bitter Lemon Tonic or Aromatic Tonic
Lime Garnish

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GIN & PAMPLEMOUSSE

Sipsmith Gin, Pamplemousse Liqueur,
Aromatic Tonic, Grapefruit Slice

18

CUPPA GIN

Sipsmith Lemon Drizzle Gin, Chamomile Liqueur,
Lemon Juice, Pellegrino Lemon Soda, Lemon Twist

18

IN THE WEEDS

Sipsmith Gin, Lemon Juice, Lime, Yellow Chartreuse,
House-Made Tarragon Tea, Tarragon Garnish

18

ANNA'S GIN GARDEN

Sipsmith Lemon Drizzle Gin, Cucumber Slices, Elderflower Liqueur,
Cucumber Liqueur, Tonic, Cucumber Ribbon Garnish

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