

# COAST

BY JENNIFER BACKMAN

## VALENTINE'S DAY MENU

WEDNESDAY, FEBRUARY 14, 2018

### PANNA COTTA

carrot, blood orange, ginger, crème fraîche, caviar  
*Charles Heidsieck, "Brut Réserve", Champagne N.V.*

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### CHILLED STONINGTON LOBSTER

sunchoke, celery heart, ruby red grapefruit, brioche, chervil  
*Hexamer, Riesling Trocken, "Eisendell", Nahe, 2016*

OR

### RHODE ISLAND MUSHROOM POTAGE

seared foie gras, black trumpet-pecan 'soil', liquid truffled chèvre  
*Nicolas Joly, "Les Vieux Clos" Savennieres, Loire, 2015*

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### RISOTTO

acquerello rice, winter squash, black truffle  
*Antonin Guyon, Chambolle-Musigny, "Les Cras", Burgundy, 2015*

OR

### HALIBUT A LA GRENOBLOISE

lemon, caper, parsley, brown butter, heirloom bean  
*Domaine Chanson, Beaune 1er Cru, "Clos des Mouches", Burgundy, 2010*

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### TASTING OF SQUAB

smoked breast & braised leg, red beet, cocoa, charred allium  
*La Clarine Farm, Syrah, "Sumu Kaw", Sierra Foothills, 2015*

OR

### NORTHEAST FAMILY FARMS BEEF

ribeye & oxtail pressé, parsnip, variation of root vegetable, natural jus  
*Kay Brothers, Shiraz, "Amery Hillside", McLaren Vale, 1998*

OR

### JARDIN D'HIVER

bounty of winter vegetables in many preparations, herbs & grains  
*Evening Land, Gamay Noir, "Seven Springs", Eola-Amity Hills, 2015*

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### 'A LOVER'S QUARREL'

mexican hot chocolate, espresso, kumquat, white chocolate, passionfruit, hibiscus  
*Chateau Petit Vedrines, Sauternes, Bordeaux, 2011*

PRIX FIXE 125

WINE PAIRING 95



"EACH COURSE IS CAREFULLY CRAFTED TO HIGHLIGHT THE FRESHNESS AND LOCALITY OF THE INGREDIENTS, ALLOWING OUR VEGETABLES TO SHINE WITHOUT HIDING BEHIND ANYTHING."

JENNIFER BACKMAN, CHEF DE CUISINE

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