

COAST

BY JENNIFER BACKMAN

MOTHER'S DAY MENU

SUNDAY, MAY 13, 2018

PANNA COTTA

asparagus, crème fraîche, basil, caviar

Pol Roger Champagne N.V.

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FLUKE CRUDO

rhubarb, yuzu, finger lime, ramp, espelette

Schloss Lieser, Riesling Trocken, Mosel, 2015

OR

ENGLISH PEA VELOUTE

pork rilette, split pea, mint, brioche, goat yogurt

Pascal Jolivet Sancerre, Loire, 2016

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STONINGTON SEA SCALLOP

early spring vegetables, carrot ginger butter, potato crisp

Antonin Guyon, Chambolle-Musigny, "Les Cras", Burgundy, 2015

OR

RHODE ISLAND MUSHROOM RAVIOLO

molten yolk, ricotta, smoked mushroom, porcini kombu bouillon

Domaine Faiveley, "Clos des Myglands", Mercurey, Premier Cru, Burgundy, 2015

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NEW YORK VEAL

asparagus, cipollini onion, morel mushroom, jonah crab, tarragon mousseline

The Prisoner, Orin Swift Zinfandel Blend, Napa, 2016

OR

CRESCENT FARMS DUCK

young beet, black rice, mustard green, lapsang souchong, citrus

Schrapel Bethany Vineyard Shiraz, Barossa, 1996

OR

JARDINIÈRE

bounty of early spring vegetables in many preparations, herbs & grains

Lynmar Pinot Noir, Russian River Valley, 2014

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STRAWBERRY MOUSSE

meyer lemon, pistachio, olive oil

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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