

OCEAN HOUSE

WATCH HILL, RHODE ISLAND

COAST Presents: *The Chefs of Ocean House & Wines from The Mascot*

June 22, 2022

CANAPÉS

Tuna, Pickled Blueberry, Pink Peppercorn

Oysters, Cucumber, Osetra Caviar

Pickled Cherry, Foie Gras, Pistachio

Krug, Champagne, France NV

FIRST COURSE

DRY AGED SQUAB BREAST

haricot vert, mango, roasted shallot, marmalade

Grand Cru White Burgundy

SECOND COURSE

BRAISED PORK CHEEK

corn, mushroom, smoked peaches

The Mascot, 2010

THIRD COURSE

TRIPLE SEARED JAPANESE A5 WAGYU RIBEYE

smoked eggplant, mustard greens, miso

The Mascot, 2012

FOURTH COURSE

FIDDLEHEAD TOMME

blackberry, hazelnut, cocoa nib

The Mascot, 2017