

# 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 very, 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*

### FORTH COURSE

FIDDLEHEAD TOMME

blackberry, hazelnut, cocoa nib

*The Mascot, 2017*