

COAST

THANKSGIVING MENU
THURSDAY, NOVEMBER 22, 2018

CAULIFLOWER PANNA COTTA
caviar, pine nut, meyer lemon
Schramsberg, Blanc de Blanc, Brut, North Coast, California, U.S.A. 2014

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HUDSON VALLEY FOIE GRAS TORCHON
chicories, pomegranate, black walnut, bitter cocoa
Inniskillin, Cabernet Franc, Niagara Peninsula, Canada 2014

OR

SEARED STONINGTON SCALLOP
leek, fennel, citrus
Laroche, Chevalier, Chardonnay, France 2015

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OLIVE OIL POACHED NORTH ATLANTIC WHITEFISH
sunchoke, truffle, radish
Höpler, Gruner Veltliner, Austria 2016

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BAFFONI FARMS TURKEY
breast, confit leg rillettes, sourdough, traditional garnish
Napa Cellars, Pinot Noir, Napa Valley, CA, U.S.A. 2016

OR

NORTHEAST FAMILY FARM BEEF
strip loin, salsify, mushroom, bone marrow, coffee
Guigal, Crozes-Hermitage, Rhone Valley, France 2015

OR

MAPLE GLAZED SWEET POTATO
grains, herbs, mushrooms
Jack Larkin, Chardonnay, Napa Valley, CA, U.S.A. 2016

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WHITE CHOCOLATE CRÉMEUX
cinnamon, cranberry, pumpkin
Veuve Clicquot-Ponsardin Rich, Rosé, Renis, Champagne N.V.

PRIX FIXE 125
WINE PAIRING 95



"I ENCOURAGE OUR GUESTS TO IMMERSE THEMSELVES IN THEIR SENSES, WHILE INDULGING
IN THE BEAUTY OF EACH MOMENT'S PREPARATION, COURSE BY COURSE."

WILLIAM RIETZEL III, CHEF DE CUISINE

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