

COAST

VALENTINE'S DAY

Thursday, February 14th, 2019

CAULIFLOWER PANNA COTTA

Ossetra caviar, meyer lemon, radish

Billecart-Salmon, Brut Reserve, Champagne, France, N.V.

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STONINGTON LOBSTER CRUDO

grapefruit, sesame, crispy rice

Greenvale, Ramato, Pinot Gris, South Eastern New England, USA, 2017

OR

FOIE GRAS TERRINE

apple, pink peppercorn, pistachio, verjus

Chateau La Fleur d'Or, Sauternes, Bordeaux, France, 2010

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OLIVE OIL POACHED WHITEFISH

Broccoli, fennel, Kalamata olive, uni-citrus emulsion

Domaine Louis Latour, Chablis, Burgundy, France, 2017

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TASTING OF VENISON

Cabbage, spiced oats, bulgur wheat, chestnut

Sokol Blosser Dundee Hills Pinot Noir, Willamette Valley, Oregon, USA, 2013

OR

NORTHEAST FAMILY FARMS BEEF STRIP LOIN

Beef cheeks, potato-truffle gratin, turnip, mushroom

Pendulum Cabernet Sauvignon, Columbia Valley, Washington, USA, 2016

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PALET D'OR

white chocolate, cherry, kirsch

Patrick Bottex Bugey Cerdon La Cueille Sparkling Rose, Savoie, France, N.V.

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

WILLIAM RIETZEL III, CHEF DE CUISINE

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