COAST

ENGLISH PEA PANNA COTTA
Clam, citrus, basil
Weingut Hopler, Gruner Veltliner, Burgenland, Austria, 2016

~

GREEN CIRCLE CHICKEN THIGH ROULADE
Black truffle, spring onion, mushrooms
Sokol-Blosser, Pinot Noir, Dundee Hills , Willamette Valley, Oregon, USA, 2013

OR

CITRUS CURED STONINGTON SCALLOP CRUDO
rhubarb, white asparagus, caviar
La Sirena, Dry Muscat, Napa Valley, CA, USA, 2015

~

OLIVE OIL POACHED WHITE FISH
garbanzo beans, ramp, bottarga
Domaine Louis Latour, Chablis, Burgundy, France, 2017

~

ROYALTON FARM LAMB TASTING
loin, braised neck, fava beans, garlic yogurt, morels
Bertani, Ripasso Valpolicella, Veneto, Italy, 2014

OR

NORTH EAST FAMILY FARMS BEEF STRIP LOIN
Asparagus, smoked potato, brown butter, hazelnut

"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

OceanHouseRI.Com