

# COAST

## WHITE ASPARAGUS PANNA COTTA

caviar, hazelnut, cured yolk  
*Billecart-Salmon Brut Reserve, Champagne, France, N.V.*

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## JONAH CRAB SALAD

sorrel, citrus, radish, scallion, squid ink  
*Weingut Hoptler Pinot Blanc, Burgenland, Austria, 2017*

OR

## FOIE GRAS TORCHON

Rhubarb, green strawberry, macadamia, pink peppercorn  
*Chateau La Fleur d'Or, Sauternes, Bordeaux, France, 2011*

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## OLIVE OIL POACHED WHITE FISH

artichoke, fava beans, clams  
*Domaine Louis Latour, Chablis, Burgundy, France, 2017*

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## NORTHEAST FAMILY FARMS BEEF STRIPLOIN

Braised cheeks, smoked potato, spring onion, swiss chard, comte  
*Chateau Phelan Segur, La Croix Bonis, Saint-Estephe, Bordeaux, France, 2014*

OR

## DRY AGED NEW YORK DUCK BREAST

Confit leg, black garlic, ramps, mushrooms, lentils  
*Sokol Blosser Dundee Hills Pinot Noir, Willamette Valley, Oregon, USA, 2013*

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## TORRONE MOUSSE CAKE

apricot, rooibos, marcona almond  
*La Spinetta, "Bricco Quaglia" Moscato d'Asti, Piedmont, Italy, 2016*

"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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