

COAST

Ossetra Caviar

Sunchoke foam, chive, pickled radish
Schramsberg, Blanc de Blanc, Brut, North Coast, California, U.S.A., 2014

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HUDSON VALLEY FOIE GRAS TORCHON

husk cherry, almond, brioche, -8 vinegar, dark cocoa
Inniskillin, Cabernet Franc, Niagara Peninsula, Canada, 2014

OR

SEARED STONINGTON SCALLOP

Celery root, roasted mushroom, seaweed caramel, truffle espuma.
Jonathan Edwards, Pinot Gris, Connecticut, USA, 2017

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OLIVE OIL POACHED NORTH ATLANTIC WHITEFISH

Cauliflower, golden raisin, sea bean
Domaine Louis Latour Chablis, Burgundy, France, 2017

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BAFFONI FARMS TURKEY

breast, crispy thigh roulade, confit leg rillettes, sourdough, traditional garnishes
Domaine Serene 'Yamhill Cuvee' Pinot Noir, Willamette Valley, Oregon, USA, 2015

OR

NORTHEAST FAMILY FARM BEEF

Striploin, roasted squash, confit onions, bone marrow, dark cocoa
Buena Vista Winery, Cabernet Sauvignon, Napa Valley, California, USA, 2014

OR

MAPLES GLAZED SWEET POTATO

barley, coffee, brussel sprouts, maple, pecan
Chateau de Beaucastel Cotes du Rhone Coudoulet de Beaucastel, Rhone, France, 2016

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PUMPKIN CUSTARD

pear, cinnamon, ginger, marshmallow
Emilio Lustau, Solera Reserva, Pedro Ximénez, "San Emilio" PX Sherry, Jerez, Andalucia, Spain, 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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