

COAST

RHODE ISLAND OYSTER

Ossetra caviar, calamansi, champagne
Schramsberg, Blanc de Blanc, Brut, North Coast, California, U.S.A., 2016

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STONINGTON LOBSTER

Seaweed caramel, black truffle, sunchoke, roasted shellfish dashi
Hugel & Fils Pinot Gris Classic, Alsace, France, 2015

OR

HUDSON VALLEY FOIE GRAS TORCHON

Blood orange, almond, saba, brioche
Chateau La Fleur d'Or, Sauternes, Bordeaux, France, 2011

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ATLANTIC WHITEFISH

Leek, clam, radish, bottarga, meyer lemon
Domaine Louis Latour Chablis, Burgundy, France, 2017

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NORTH EAST FAMILY FARMS BEEF

striploin, bone marrow, kohlrabi, bagna cauda, broccoli
Chateau Phelan Segur La Croix Bonis, Saint-Estephe, Bordeaux, France, 2015

OR

NEW YORK DUCK DUO

Breast, confit leg rilette, charred alliums, black walnut, beets
E. Guigal Crozes-Hermitage, Rhone, France, 2015

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ORELYS LAYER CAKE

muscovado, coffee, cinnamon
Emilio Lustau, Solera Reserva, Pedro Ximénez, "San Emilio" PX Sherry, Jerez, Andalusia, 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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