

COAST

Canapes

Potato blini: ossetra caviar, radish, creme fraische
Seaweed funnel cake: jonah crab salad, calamansi
Brandade cake: pickled onion aioli

Amuse

RHODE ISLAND OYSTER

Smoked artichoke, dashi, finger lime, citrus granita
Adriano Adami Garbel, Prosecco Treviso Brut, Veneto, Italy, NV

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POINT JUDITH STUFFED CALAMARI

Scallop mousse, pepper jam, fennel
Jermann, Pinot Grigio, Friuli-Venezia Giulia, Italy, 2016
OR

BLUEFIN TUNA CRUDO

Blood orange, pistachio, cumin, chili
La Spinetta, IL Rose di Casanova, Tuscany, Italy, 2017

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SQUID INK CAPELLINI

Uni, radish, bottarga, Meyer lemon
Il Chiosso Gattinara DOCG, Piedmont, Italy, 2011

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STONINGTON LOBSTER

celery root, roasted mushrooms, truffle espuma
Marchesi Antinori Castello della Sala 'Cervaro della Sala' Umbria IGT, Italy, 2014
OR

OLIVE OIL POACHED HALIBUT

Cauliflower, caviar, golden raisin, sea beans
La Scolca, "Black Label", Nera Secco, Gavi di Gavi, Piedmont, Italy, 2016

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ORELYS LAYER CAKE

muscovado, coffee, cinnamon
Marchesi Antinori Castello della Sala Muffato Umbria IGT, Italy, 2008

"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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