

# OCEAN HOUSE

WATCH HILL, RHODE ISLAND

## Thanksgiving Day Dinner in Coast

*Sample Menu*

### Ossetra Caviar

Sunchoke foam, chive, pickled radish

*Schramsberg, Blanc de Blanc, Brut, North Coast, California, 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, 2017*

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### Olive Oil Poached North Atlantic Whitefish

Cauliflower, golden raisin, sea bean

*Domaine Louis Latour Chablis, Burgandy, 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, 2015*

Or

### Northeast Family Farm Beef

Striploin, roasted squash, confit onions, bone marrow, dark cocoa

*Buena Vista Winery, Cabernet Sauvignon, Napa Valley, California, 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 Ximenez, "San Emilio" PX Sherry, Jerez,  
Andalucia, Spain, N.V.*

\$125 per person; \$95 per person wine pairing  
(plus tax & gratuity)