

Christmas in Coast

- SAMPLE MENU-

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

Muscavado, coffee, cinnamon

Emilio Lustau, Solera Reserva, Pedro Ximénez, "San Emilio" PX Sherry, Jerez, Andalusia, Spain, N.V.