

EASTER in COAST
SAMPLE MENU

CHILLED ENGLISH PEA SOUP

Clam, citrus, basil

Billecart-Salmon, Brut Reserve, Champagne, France, N.V.

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RABBIT BALLONTINE

Parmesean, spring onion, mushrooms

Chateau d'Esclans, "Whispering Angel", rosé, Cotes de Provence, France, 2017

OR

SEARED STONINGTON SCALLOP

rhubarb, leek, caviar

Weingut Hopler, Gruner Veltliner, Burgenland, Austria, 2016

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OLIVE OIL POACHED WHITE FISH

garbanzo beans, ramp, bottarga

Domaine Louis Latour, Chablis, Burgundy, France, 2017

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HOPKINS FARM LAMB TASTING

loin, merguez sausage, fava beans, garlic yogurt

Chateau Phelan Segur La Croix Bonis, Saint-Estephe, Bordeaux, France, 2014

OR

VEAL RIB STEAK

Asparagus, smoked potato, brown butter, hazelnut

Jack Larkin Merlot, Napa Valley, California, USA, 2014

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HONEY –CHAMOMILE PANNA COTTA

Hibiscus, strawberry, yogurt

Chateau La Fleur d'Or, Sauternes, Bordeaux, France, 2010