

# OCEAN HOUSE

WATCH HILL, RHODE ISLAND

## New Year's Eve Supper Club & Entertainment

*In the Seaside Ballroom*

**December 31, 2020 | 8:00 p.m.**

### CANAPÉS

Radishes Dipped in Vermont Creamery Butter  
House Made Potato Gaufrettes with French Onion Dip  
Marinated Olives

### OPTIONAL SHELLFISH TOWER (\$95, serves two)

Assorted Local Clams & Oysters with Cocktail & Mignonette Sauces  
Crab Salad, Tuna Tartare, Chilled Lobster Tail & Jumbo Shrimp

### FIRST COURSE – Served Tableside

Classic Caesar Salad

### ENTRÉE (choice of)

Salt-Baked Daurade

*Lemon Caper Butter, Herbed Olive Oil*

Prime Rib of Beef – Carved Tableside

*Horseradish Cream, Bearnaise Sauce, Red Wine Jus*

### SIDES

Whipped Potatoes

Green Beans Amandine

Sherry Glazed RI Mushrooms

### DESSERT

Valrhona Chocolate Souffle with Grand Marnier and Whipped Cream

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## New Year's Eve Dinner in COAST

December 31, 2020

### WALRUS & CARPENTER OYSTER

Granny Smith Apple, Yuzu, Champagne, Wasabi  
*Schramsberg, Blanc de Blanc, Brut, North Coast, California, USA, 2014*

### MAINE PEEKYTOE CRAB

Osetra Caviar, Radish, Sea Bean, Blood Orange  
*Pascal Jolivet, Sancerre, Loire Valley, France, 2018*

### OLIVE OIL POACHED DOVER

Salsify, Nori Dumpling, Crustacean Butter, Mizuna  
*Moreau Naudet, Chablis, Forets, 1er Cru, Burgundy, France, 2018*

### AMERICAN WAGYU RIBEYE

Potato, Black Truffle, Confit Shallot, Dairyere Cheese  
*Hourglass, "HGIII", Cabernet Sauvignon, Napa Valley, CA, USA, 2017*

### VALRHONA CHOCOLATE MOUSSE

Vanilla, Caramel, Passion Fruit, Feuilletine  
*Inniskillin, Cabernet Franc, Ice Wine, Niagara-on-the-Lake, Canada, 2017*