

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 | 8:00 p.m.

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