

MOTHER'S DAY in COAST
SAMPLE MENU

WHITE ASPERAGUS PANNA COTTA
caviar, hazelnut, preserved kumquat

Louis Roederer, Brut, Champagne, France, NV

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STONINGTON SCALLOP

english pea, rhubarb, confit shallot

Cantina LaVis, Sauvignon, Alto Adige, Italy, 2018

OR

SMOKED HERITAGE GREEN CIRCLE CHICKEN RAVIOLI

buckwheat, asperagus, ramp

Weingut Steininger, Cabernet Sauvignon, Rosé, Austria, 2019

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OLIVE OIL POACHED HALIBUT

garbanzo beans, spring garlic panisse, castelvetro olive

Domaine Leflaive, Mâcon Verzé, Burgundy, France, 2017

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NORTHEAST FAMILY FARMS BEEF STRIPLOIN

Shortrib, potato gratin, rhode island mushroom

Gaja, Ca' Marcanda, "Promis", Tuscany, Italy, 2017

OR

DRY AGED NEW YORK DUCK BREAST

confit leg, beets, sicilian pistachio, charred spring onion

Hourglass, Merlot, Blueline Vineyard, Napa Valley, CA, USA, 2015

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STRAWBERRY MOUSSE

meyer lemon, pistachio, olive oil

Renardat-Fache, Bugey-Cerdon, Rosé, Mousseux, Savoie, France, 2018