

# OCEAN HOUSE

WATCH HILL, RHODE ISLAND

## FARM + VINE DINNER

*November 5, 2020*

### CANAPES

Chef Kathryn "Kat" Caine

Director of Culinary Education & Food Forager

Pickled Butternut Squash, Pear, Hazelnut Butter  
Hasselback Fingerling Potatoes, Crème Fraiche, Smokey Maitake Mushrooms  
Roasted Rutabaga, White Bean Puree, Pignoli Gremolata  
*Pairing: Altesino, Rosso di Altesino, Tuscany, Italy, 2018*

### FIRST COURSE

Chef Erin Borgman

Chef de Cuisine, Catering

Seared Tuna Loin, Roasted Beet, Pickled Radish, Citrus & Frisée Salad  
*Pairing: Altesino, Rosso di Montalcino, Tuscany, Italy, 2017*

### MAIN COURSE

Chef Olivia Morey

Sous Chef, COAST

Crescent Farm Duck Duo, Charred Stone Acre Farms Broccoli,  
Cato Corner's Womanchego Farro  
*Pairings: Altesino, Brunello di Montalcino, Riserva, Tuscany, Italy, 2013;  
Altesino, Brunello di Montalcino, Montesoli, Tuscany, Italy, 2014*

### DESSERT

Chef Donna Yuen

Executive Pastry Chef

Chocolate Cremeaux, Earl Grey, Cocoa Nib  
*Pairing: Altesino, Brunello di Montalcino, Tuscany, Italy, 2015*

### PARTING GIFT

Koginut Squash Cake

*\$135/person (plus tax, gratuity and service charge)*