

OCEAN HOUSE

WATCH HILL, RHODE ISLAND

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, Feuillentine
Inniskillin, Cabernet Franc, Ice Wine, Niagara-on-the-Lake, Canada, 2017

\$225 per adult, optional wine pairings for \$95 or \$150 per adult