

COAST Presents: Guest Chef & Wine Dinner with Conny Andersson of Weekapaug Inn

February 16, 2022

 $\begin{array}{c} AMUSE \\ herring \ \& \ snaps \end{array}$

LOBSTER MEATBALL ocean lettuce, warm brown butter vinaigrette Sancerre, Pascal Jolivet 2020

GRAVLAX THREE WAYS aquavit cured, charred and crisp salmon skin espresso honey mustard sauce *Meursault*

BERKSHIRE PORK BELLY apple braised cabbage with all spice $\it Mercurey\ Pinot\ Noir$

RACK OF CERVENA VENISON duphine potatoes, creamed morels, grilled Swiss chard armagnac & peppercorns Silver Oak cabernet 2017