



OCEAN HOUSE  
WATCH HILL, RHODE ISLAND

**COAST Presents Wine Dinner**  
**The Chefs of Ocean House & Wines from the Spire Collection**  
*March 16, 2022*

**CANAPÉS**

TUNA, KUMQUAT, YUZU

OYSTERS, GRANNY SMITH APPLE, FINGER LIME

HERB PANISSE, PRESERVED JALAPENO

*Gran Moraine, Brut, Rosé, Yamhill-Carlton, Oregon, USA, NV*

**FIRST COURSE**

CELERY ROOT SOUP

duck confit, camembert, mountain rose apple

*Stonestreet, Chardonnay, Alexander Valley, Sonoma County, CA, USA, 2017*

~

**SECOND COURSE**

CONFIT PORK BELLY

Napa cabbage, buckwheat gnocchi, quince

*Maggy Hawk, "Jolie", Pinot Noir, Anderson Valley, CA, USA, 2019*

~

**THIRD COURSE**

AMERICAN WAGYU STRIP STEAK

potato onion gratin, RI mushrooms, black truffle

*La Jota, Cabernet Sauvignon, Howell Mountain, Napa Valley, CA, USA, 2018*

*Cardinale, Cabernet Sauvignon, Napa Valley, CA, USA, 2018*

~

**CHEESE COURSE**

EWEPHORIA GOUDA

pear, walnut, dark chocolate

*Teunta di Arceno, Valadorna, Tuscany, Italy, 2015*