

# OCEAN HOUSE

WATCH HILL, RHODE ISLAND

**COAST Presents:**  
***The Chefs of Ocean House & Opus One Wines***  
*June 15, 2022*

CANAPÉS

Tuna, Mango, Haricot Vert

Oysters, Cucumber, Osetra Caviar, Gin

Stracciatella Tartelette, Asparagus, Meyer Lemon

*Krug, Champagne, France NV*

FIRST COURSE

LAMB NECK PRESSE

baby squash, roasted shallot marmalade, mustard seed  
*Opus One, Napa Valley, CA, USA, 2009, 1500ml*

SECOND COURSE

SMOKED BERKSHIRE PORK BELLY

corn tortellini, peach, black truffle-guanciale emulsion  
*Opus One, Napa Valley, CA, USA, 2015*

THIRD COURSE

TRIPLE SEARED JAPANESE A5 WAGYU RIBEYE

cherry, confit potato, cippolini onion  
*Opus One, Napa Valley, CA, USA, 2018*

FOURTH COURSE

TETE DE MOINE CHEESE

preserved red berries, hazelnut, cocoa nib  
*Opus One, "Overture", Napa Valley, CA, USA, MV*