

OCEAN HOUSE

WATCH HILL, RHODE ISLAND

COAST Presents:

The Chefs of Ocean House & Wines from Hourglass Winery

November 9, 2022

FIRST COURSE

SCHARTNER FARMS PUMPKIN SOUP

Maple Meringue

MAINE SCALLOP CRUDO

Yuzo & Pomegranate Granita, Shiso

LANGOSTINE & CAVIAR

Romanesco

Hourglass, Sauvignon Blanc, Napa Valley, 2020

SECOND COURSE

ROASTED FOUL

Vermont Quail, La Belle Farms Foie Gras,
Sage Brown Butter Crumb, Mustard Greens, Cranberry

Hourglass, Merlot, Blueline Vineyard, Napa Valley, 2020

THIRD COURSE

KOJI AGED MIYAZAKI A5 and

WAGYU SHORT RIB

Cassoulet

Hourglass, Cabernet Sauvignon, Blueline Vineyard, Napa Valley, 2019

Hourglass, Cabernet Sauvignon, Estate, Napa Valley, 2019

CHEESE COURSE

OLD CHATHAM CREAMERY GOAT CHEESE

Thyme Ice Cream, Spiced Apple Chutney

Hourglass, HGIII, Napa Valley, 2019