

OCEAN HOUSE
WATCH HILL, RHODE ISLAND

CHRISTMAS IN COAST
with GABRIEL KREUTHER

December 24 & 25, 2022

AMUSE-BOUCHE

*Louis Roederer, Blanc de Blanc, Brut, Champagne, France, 2013**

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FOIE GRAS TERRINE & MARCONA ALMOND PRALINE
Pickled Jackfruit, Riesling Gelée, Banana, Pain d'Épices

*Domaine Zind-Humbrecht, Gewürztraminer, Turckheim, Alsace, France, 2019**

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DIVER SCALLOPS & TUNA TARTARE
Seasoned with Osetra Caviar

*Weingut Dönnhoff, Riesling, Schlossböckelheimer Felsenberg, Trocken, Nahe, Germany, 2020**

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ROASTED BUTTON MUSHROOM SOUP
Crispy Sweetbread, Black Truffle Toast

*Philippe Colin, Chassagne Montrachet, Les Chenevottes, Premier Cru, Burgundy, France, 2020**

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STURGEON & SAUERKRAUT TART
Sabayon, Applewood Smoke, Royal Kaluga Caviar

*Movia, Pinot Gris, "Sivi", Goriška Brda, Slovenia, 2021**

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CHORIZO CRUSTED ATLANTIC COD
White Coco Bean Purée and Aged Sherry Vinegar Jus

*Domaine David Moreau, Santenay, Clos des Mouches, Premier Cru, Burgundy, France, 2020**

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HAY SMOKED TWO WEEK DUCK BREAST
Cauliflower, Roasted Salsify, Green Peppercorn Jus

*Alain Voge, Cornas, Les Chailles, Rhone Valley, France, 2019**

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ALSATIAN FLOATING ISLAND

PETITS FOURS & CHOCOLATES

*Royal Tokaji, Tokaji, 5 Puttonyos, Hungary**

**Optional Wine Pairing Available for \$255 a person*