

OCEAN HOUSE

WATCH HILL, RHODE ISLAND

COAST Presents:

The Chefs of Ocean House & Wines of Maison M. Chapoutier

March 10, 2023

FIRST COURSE

STONINGTON SCALLOP

Fennel Confit, Verjus, Golden Raisin

2019 La Combe Pilate, Pilate, Sparkling Viogner, Rhone Valley, France

SECOND COURSE

ARCTIC CHAR

Parsley Root, Apple, Lovage, Pine Nut

Marchese Antinori, Tignanello, Tuscany, Italy, 2019

ENTRÉE (Side By Side)

DUCK DUO

Dry Aged Rohan Duck Breast, Cassis Mustard, Baby Turnips, Hazelnut

2020 Petite Ruche Rouge, Crozes Hermitage

DUCK CONFIT

Sweet Potato Gnocchi, Star Anise Broth

2016 Monier de la Sizeranne Rouge, Hermitage

CHEESE

REBLOCHON

Crisp Potato Galette, Fig-Onion Jam

2012 Les Greffieux Rouge, Hermitage