

OCEAN HOUSE

WATCH HILL, RHODE ISLAND

COAST Guest Chef Residency: SHAUN HERGATT

May 2023

CHAMPAGNE & CANAPÉS

Quail Egg En Croute with Caspy Caviar Cured Salmon Belly,
Fresh Wasabi, Crispy Black Truffle

Louis Roederer, Blanc de Blancs, Champagne, France, 2013

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“RAW DELICACIES OF THE OCEAN”

Bluefin Tuna, Kama Toro, Kokaido Sea Urchin, Santa Barbara Prawn,
Prince Edward Island Mussel, Shigoku Oyster

Albert Bichot, Blanchot, Grand Cru, Chablis, France, 2019

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WHITE ASPARAGUS CHAWANMUSHI

Foie Gras, Duck Tongue & Truffle Pesto

Domaine du Viking, “Tendre”, Sec, Vouray, France, 2017

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LOCAL STRIPED BASS

Morel Mushrooms, Green Garlic, Sea Bean Essence

David Moreau, Santemay, Beauregard, Premier Cru, Burgundy, France, 2019

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AUSTRALIAN LAMB

Rhubarb, Pate de Fruits, Labneh & Hysop

Chateau Musar, Cabernet Sauvignon Blend, Bekaa Valley, Lebanon, 2015

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BLOOD ORANGE SATSUMA

Satsuma Jelly

CHOCOLATE TARTLET

Passion Fruit

Donnafaguta, “Ben Rye”, Passito, Sicily, Italy, 2019

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