

# 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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### SATSUMA WITH BLOOD ORANGE

Rhubarb, pâté de Fruits, Labneh & Hysop

### CHOCOLATE TARTLET PASSION FRUIT

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