

OCEAN HOUSE

WATCH HILL, RHODE ISLAND

NEW YEAR'S EVE BALL *COAST Dining Experience*

Enjoy a welcome glass of Dom Perignon Champagne and impressive seafood tower at your table, followed by small plate presentations of the following dishes:

ARCTIC OCEAN

CAVIAR

Blini, Crostini, Crackers, Scallion Pancakes, Potato Chips, Red Onion, Radish, Chive, Egg White, Egg Yolk, Pickled Onion, Cucumber, Crème Fraiche, Fried Capers

ATLANTIC OCEAN

RAW BAR

Local Oysters, Littleneck Clams, Cocktail Shrimp, Stone Crab Claws, Lemon, Champagne Mignonette, Cocktail Sauce, Garlic Butter Sauce, Smoked Halibut Dip, Garlic Crostini, Tuna Tartare, Ponzu, Sesame, Wonton Chip

INDIAN OCEAN

NAAN HUMMUS SAMOSAS DRUNKEN NOODLES

BASMATI RICE TANDOORI CHICKEN MOO PING GRILLED PORK

PACIFIC OCEAN

POKE BOWL

Tuna, Salmon, Baby Shrimp, Tofu Rice, Nori, Avocado, Mango, Scallion, Sesame Seed, Cilantro, Jalapeno, Garlic Chips, Radish, Cucumber, Carrot, Sweet Teriyaki, Spice Aioli, Sesame Ginger Sauce

KING CRAB LEGS *Butter, Chimichurri* KAULA PORK SLIDER *Slow Roasted Kaula Pork, Hawaiian Roll, Crunch Slaw*

CRISPY TOFU SLIDER *Sesame Ginger Glaze, Hawaiian Roll, Crunchy Slaw* GARLIC PINEAPPLE SHRIMP BAO BUNS

MEDITERRANEAN SEA

SOUVLAKI LAMB GYROS DOVER SOLE ROULADE *Dill Sauce*

BABA GHANOUSH OLIVE TAPANADE

FALAFEL OCTOPUS CUCUMBER SALAD

GULF OF MEXICO

CHICKEN SALPICON *Tostadas* MIXED SEAFOOD CEVICHE *Tortilla Chips*

BLUE CORN BEEF EMPANADAS *Chipotle Aioli* POTATO FLAUTAS *Salsa Verde*

THE CARIBBEAN

VANILLA CUSTARD-FILLED PROFITEROLES ASSORTED CHOCOLATE DIPPED STRAWBERRIES & BONBONS

PINEAPPLE UPSIDE DOWN CAKE COQUITO CHEESECAKE

CARIBBEAN CREAM VERRINES PLAIN TAIN TART

RUM BUNDT CAKE DULCE DE LECHE CHOCOLATE SPONGE

ASSORTED MACARON JARS STRAWBERRY CHAMPAGNE