

OCEAN HOUSE

WATCH HILL, RHODE ISLAND

COAST Presents Wine Dinner *Welcoming Ellen Yin & Eli Collins*

CWCA RECEPTION CANAPES

Chickpea Panisse *Koginut Squash*
Wagyu Tartare *Sour Cream, Dill Chip, Osetra Caviar*
Crab Stuffed Cabbage *Lobster Roe Sambal*

Mirabella, Saten, Brut, Franciacorta, Italy, 2018

DINNER IN COAST

PETIT PLATEAU

Sweet Amelia Oyster *Celery Hot Sauce*
Lobster Roll *Lavender Aioli*
Lightly Grilled Tuna *Kyoto Carrot Harissa*

L'Esprit de Chevalier Blanc, Bordeaux, France, 2020

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RHODE ISLAND FLUKE

Glazed Potato, Romaine Lettuce, Scallop Butter Broth

Rudi Pichler, "Terrassen, Smaragd, Bruner Veltliner, Wachau, Austria, 2021

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DRY AGED DUCK

Smoked Duck Neck and Cabbage Ragout, Limequat and Aji Dulce Marmelade, Jerk Spiced Sausage

Maritana, Martaella Vineyard, Pinot Noir, Russian River Valley, California, 2018

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DIRTY CHAI POT DU CREME

Calem, Colheita, Porto, Portugal, 2002