

# COAST

## WESTERLY WEDNESDAYS

3-Course Prix Fixe Menu for \$95 - Wine Pairing for \$55

### RHODE ISLAND FLUKE CRUDO

PARSLEY, CLAM CONSOMMÉ, CELERY ROOT

*Weingut Dönnhoff, 'Doppelstuck', Trocken, Nahe Germany, 2021*

### CREEKSTONE FARMS FILET MIGNON

OXTAIL MARMALADE, BLACK TRUFFLE CABBAGE

*Long Meadow Ranch, Cabernet Sauvignon, "Farmstead" Napa Valley, Ca. 2017*

OR

### BUTTER POACHED LOBSTER

RUTABAGA, ROMANESCO, HONEYCRISP APPLE

*Domaine Feuilleat-Juillot, Blanc Les Crêts, Montagny, Burgundy, France, 2017*

### LEMON-YUZU TART

RASPBERRY THYME COMPOTE, GRAHAM STREUSEL, HONEYCOMB

*Weingut Steindorfer, "Cuvee Klaus", Burgenland, Austria, 2018*

\* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk for food borne illness. Please advise your server of any food allergy.