

# COAST

## SAVORY MENU

### NINIGRET POND OYSTER 'PAN ROAST'

royal belgian osetra caviar

*Artelium, "Curator's Cuvée", Brut, Sussex County, England, 2018*

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### BLUEFIN TUNA TARTARE

coconut, avocado, carrot ginger reduction

*Steininger, Koglberg, Riesling, Kamptal, Austria, 2016*

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### SQUID INK SPAGHETTI

razor clams, sea scallop, sea urchin butter

*Domaine Sigalas, Assyrtiko, Santorini, Greece, 2021*

OR

### BUTTER POACHED LOBSTER

white asparagus, rhubarb, potato terrine

10g royal belgian osetra caviar, supplement 45

*Benjamin Leroux, Aligoté, Burgundy, France, 2021*

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### CRESCENT FARM DUCK

braised endive, chicory salad, walnut, orange

*Arietta, "Variation One", Red Blend, Napa Valley, California, 2001*

OR

### CREEKSTONE FARMS FILET MIGNON

oxtail marmalade, piquillo pepper, cabbage

japanese A5 wagyu striploin, supplement 65

*Abadia Retuerta, "Pago Valdebellón", Ribera del Duro, Spain, 2015*

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### BLACKBERRY SUDACHI ENTREMET

white chocolate mousse, lavender, raw honey sponge

*Royal Tokaji, "Red Label", 5 Puttonyos, Tokaji, Hungary, 2017*