MATUNUCK OYSTER BAR
TASTING MENU
-TODAY TO BE ENJOYED BY THE TABLE-

AMUSE BOUCHE

*MATUNUCK OYSTER with ossetra caviar, crème fraîche, chive
WINE PAIRING
PERSEVAL-FARGE TERRE SABLES CHAMPAGNE FROM CHAMPAGNE, FRANCE

FIRST COURSE

-choice of-

*VEGETABLE DUMPLINGS with black truffle sauce
*LOBSTER & CAVIAR SLIDERS
*TUNA CRUDO with ponzu, yuzu kosho, avocado

WINE PAIRING
HUGEL & FILS ‘HUGEL’ GENTIL D’ALSACE FROM ALSACE, FRANCE

SECOND COURSE

-choice of-

*SQUID INK LINGUINE with jonah crab meat, crab-tomato broth, seasoned bread crumbs
*HEAD-ON SHRIMP ÉTOUFFÉE with white rice
*KELP-WRAPPED SCALLOPS with wasabi-soy aioli, crispy rice paper

WINE PAIRING
VOSTINIC-KLASNIC SKRLET FROM MOSLAVINA, CROATIA

THIRD COURSE

-choice of-

*SEARED MONKFISH with maine lobster, leek and endive fondue, lobster sauce, fried leeks
*GRILLED WILD STRIPED BASS with cauliflower and almond purée, roasted cauliflower, blood orange and brown butter emulsion, crispy capers

WINE PAIRING
ARNAUD LAMBERT ‘LES PERRIÈRES’ CHENIN BLANC FROM SAUMUR, LOIRE, FRANCE

DESSERT

-choice of-

*BRIOCHE FRENCH TOAST with kumquat, toasted almonds, bourbon-infused maple syrup, vanilla bean gelato
*VANILLA PANNA COTTA with strawberry granita, white chocolate, granola oats

WINE PAIRING
CHÂTEAU GUIRAUD SAUTERNES FROM BORDEAUX, FRANCE

TASTING MENU $95      -      WINE PAIRING $40
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Make a reservation