



## THE DINING ROOM AT CASTLE HILL

A CURATED CULINARY ADVENTURE

Thank you for choosing to celebrate and dine with us this evening. We look forward to providing you a curated tasting experience that is inspired by both the flavors of coastal New England and influences around the globe. Our menu showcases a variety of featured ingredients from which you will select six inspirations for your dinner. Your service captain will guide you in fashioning a six-course tasting menu to be served to the entire table.

### WINE PAIRING

*Three ounces per course*

*Ask your service captain about thoughtfully selected beverages to be paired with your six course tasting menu*

### WINE FLIGHTS

*Three ounces per selection*

#### ORGANIC & BIODYNAMIC 55.

*Fresh wines from organic & biodynamically grown grapes*

NV Bertrand-Delespierre “*Enfant de la Montagne*” Extra Brut, Montagne de Reims, Champagne, France  
2021 Terre Nere, Etna Bianco, Mt. Etna, Sicily, Italy  
2020 Chacra “*Cincuenta y Cinco*” Pinot Noir, Río Negro, Patagonia, Argentina

#### SOMMELIER PICKS 85.

*Open to a wine flight of discovery?*

Rotating Special Club, Champagne, France  
2018 Racines, Bentrack, Chardonnay, Sta. Rita Hills, Santa Barbara, California  
2019 Spottswode “*Lyndenhurst*” Cabernet Sauvignon, Napa Valley, California

### WINES BY THE GLASS

<i>Glera</i>	NV Fantinel, Extra Dry, Prosecco, Friuli-Venezia Giulia, Italy	13.
<i>Pinot Noir blend</i>	NV Bertrand-Delespierre “ <i>Enfant de la Montagne</i> ” Extra Brut, Montagne de Reims, Champagne, France	25.
<i>Pinot Noir blend</i>	2016 Lanson “ <i>Black</i> ” Brut, Champagne, France	30.
<i>Chardonnay</i>	NV Jean Bourdy, Brut, Crémant du Jura, Jura, France	20.
<i>Riesling</i>	2020 A.J. Adam, Dhron Hofberg, Kabinett, Mosel, Germany	17.
<i>Sauvignon Blanc</i>	2020 Banshee, Sonoma County, California	14.
<i>Sauvignon Blanc</i>	2021 Pierre Prieur, Sancerre, Loire Valley, France	19.
<i>Encruzado blend</i>	2019 Textura “ <i>Textura da Estrela</i> ” Dão, Portugal	20.
<i>Carricante</i>	2021 Terre Nere, Etna Bianco, Etna, Sicily, Italy	22.
<i>Chardonnay</i>	2019 Jordan, Russian River Valley, Sonoma County, California	21.
<i>Chardonnay</i>	2019 Racines, Bentrack, Sta. Rita Hills, Santa Barbara, California	43.
<i>Chardonnay</i>	2019 Domaine de Montille, Les Aigrots, 1 <sup>ER</sup> Cru, Beaune, France	35.
<i>Cabernet Franc Rosé</i>	2021 Guiberteau, Saumur, Loire Valley, France	15.
<i>Gamay</i>	2019 Château du Moulin-à-Vent, Champ de Coeur, Moulin-a-Vent, Beaujolais, France	29.
<i>Pinot Noir</i>	2017 Génot-Boulangier, Les Grèves, 1 <sup>ER</sup> Cru, Beaune, Burgundy, France	47.
<i>Pinot Noir</i>	2019 Ponzi “ <i>Tavola</i> ” Willamette Valley, Oregon	20.
<i>Pinot Noir</i>	2019 Hirsch “ <i>Bohan Dillon</i> ” Sonoma Coast, California	27.
<i>Sangiovese</i>	2019 Chiara Condello, Sangiovese di Predappio, Emilia-Romagna, Italy	16.
<i>Barbera</i>	2019 Marchesi di Barolo “ <i>Maraià</i> ” Barbera del Monferrato, Piedmont, Italy	13.
<i>Nebbiolo</i>	2018 Nervi Conterno, Gattinara, Piedmont, Italy	36.
<i>Serine</i>	2016 Domaine de Pergaud, Brézème, Rhône Valley, France	23.
<i>Merlot</i>	2019 Trig Point, Diamond Dust, Alexander Valley, California	15.
<i>Cabernet Sauvignon</i>	2019 Catena, Mendoza, Argentina	15.
<i>Cabernet Sauvignon</i>	2019 Spottswode “ <i>Lyndenhurst</i> ” Napa Valley, California	40.

*We are proud to present a six-course tasting menu,  
where each guest may choose their journey  
through the best presentations of local farms, fishermen, and purveyors.*

**135.**

*Per person*

**WHITE TRUFFLE**

*Add Alba truffle to a dish below, supplement 75.*

**~ FIRST ~**

**RHODE ISLAND OYSTERS**

*Pear, kohlrabi, fresh horseradish*

*or*

**BEET**

*Rosé vinaigrette, local greens*

*or*

**PLATINUM OSETRA CAVIAR**

*Cauliflower, smoked trout, seaweed cracker  
200. per oz.*

**~ SECOND ~**

**HEIRLOOM SQUASH**

*Ginger, citrus, Peekytoe crab*

*or*

**DUCK RILLETTE**

*Liver mousse, huckleberry, pistachio*

**~ THIRD ~**

**PAN ROASTED LOBSTER**

*Celeriac, black trumpet emulsion*

*or*

**TORTELLINI**

*Fresh ricotta, fennel*

**~ FOURTH ~**

**SPANISH TURBOT**

*Pumpkin, onion, brown butter*

*or*

**VENISON**

*Grilled loin, delicata squash, maple*

*or*

**BEEF**

*Kimchi, broccoli*

**~ FIFTH ~**

**APPLE**

*Cider, thyme*

*or*

**BONNE BOUCHE CHEESE**

*Seasonal accoutrements, baguette  
Supplement 20.*

**~ SIXTH ~**

**CARDAMOM PUMPKIN TORTE**

*Kumquat, orange caramel, sherbet*

*or*

**CHOCOLATE BAVARIAN**

*Pear namelaka, white chocolate ice cream*

*Consumption of raw or undercooked proteins may increase the risk of foodborne illness. Please inform your dining captain of any food allergies or dietary restrictions. Please refrain from phone usage in The Dining Room.*