



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.

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.

SIX COURSE TASTING MENU

135.
Per person

WINE PAIRINGS
THREE OUNCES PER COURSE

95.
Per person

~ FIRST ~

RHODE ISLAND OYSTERS

Pear, kohlrabi, fresh horseradish

PINOT NOIR BLEND EXTRA BRUT, BERTRAND-DELESPIERRE NV | MONTAGNE DE REIMS, CHAMPAGNE, FR

SWEET POTATO

Pomegranate, winter greens, shaved vegetables

GRÜNER VELTLINER, RUTTENSTOCK 2021 | NIEDERÖSTERREICH, AU

PLATINUM OSETRA CAVIAR

Cauliflower, smoked trout, seaweed cracker

SUPPLEMENT 200. PER OUNCE

PINOT NOIR BLEND BRUT, LANSON, 'BLACK' NV | REIMS, CHAMPAGNE, FR

~ SECOND ~

CAULIFLOWER

Black truffle crème fraîche, brassicas

CHARDONNAY, DOMAINE DE CHANTEMERLE 2021 | CHABLIS, BURGUNDY, FR

SCALLOP

Heart of palm, seaweed, citrus

CRÉMANT DU JURA ROSÉ BRUT, DOMAINE JEAN BOURDY NV | JURA, FR



RELAIS &
CHATEAUX

~ THIRD ~

PAN ROASTED LOBSTER

Celeriac, black trumpet emulsion

CHARDONNAY, FAILLA, 'PLATT' 2020 | WEST SONOMA COAST, SONOMA COAST, CA

TORTELLINI

Fresh ricotta, parsnip

ADD BLACK WINTER PÉRIGORD TRUFFLE | SUPPLEMENT 35.

ENCRUZADO BLEND, TEXTURA, 'TEXTURA DA ESTRELA' 2019 | DÃO, PT

~ FOURTH ~

SEA BREAM

House smoked ham, turnip

CARRICANTE & CATARRATTO BLEND, TERRE NERE 2021 | ETNA, SICILY, IT

VENISON

Grilled loin, artichoke, rye

SYRAH, FAURY, SAINT-JOSEPH, RHÔNE VALLEY, FRANCE 2019 | RHÔNE VALLEY, FR

BEEF

Bone marrow, potato

CABERNET SAUVIGNON BLEND, LEVIATHAN, 2019 | CA

~ FIFTH ~

BEETS

Vanilla bean, pine nuts

ORANGE MUSCAT (VIN DOUX NATUREL), QUADY, SAUTERNES 2015 | CENTRAL VALLEY, CA

ST MARK'S

Seasonal accoutrements, baguette

SUPPLEMENT 20.

JURA BLEND (FORTIFIED), DOMAINE JEAN BOURDY, 'MACVIN DU JURA' NV | JURA, FR

~ SIXTH ~

CITRUS

Hazelnut, dulcey

FURMINT & HARSLEVELU (NOBLE), ROYAL TOKAJI, 5 PUTTONYOS 2017 | TOKAJ, HU

CHOCOLATE COCONUT

Salted caramel ice cream, profiterole

TAWNY PORT, FERREIRA 'DONA ANTONIA' 20 YEAR NV | DOURO, PT

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.

