



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 50.

Fresh wines from organic & biodynamically grown grapes

NV Bertrand-Delespierre “Enfant de la Montagne” Extra Brut, Montagne de Reims, Champagne, France
2020 Vincent Dampt, Les Vaillons, Premier Cru, Chablis, Burgundy, France
2020 Guiberteau, Saumur Rouge Loire Valley, France

SOMMELIER PICKS 75.

Open to a wine flight of discovery?

NV Guy Larmandier, Blanc de Blancs, Brut Zero, Grand Cru, Cremant, Côte des Blancs, Champagne, France
2019 Domaine du Pélican, Savagnin, Ouillé, Arbois, Jura, France
2012 Château Musar, Cabernet Sauvignon Blend, Bekaa Valley, Lebanon

WINES BY THE GLASS

<i>Glera</i>	<i>NV Marsuret “L’Estro” Extra Dry, Prosecco, Treviso Veneto, Italy</i>	13.
<i>Pinot Noir blend</i>	<i>NV Bertrand-Delespierre “Enfant de la Montagne” Extra Brut, Montagne de Reims, Champagne, France</i>	25.
<i>Pinot Noir blend</i>	<i>2016 Lanson “Black” Brut, Champagne, France</i>	29.
<i>Pinot Noir blend</i>	<i>NV Westport “Mayflower” Sparkling Rosé, Westport, Massachusetts</i>	19.
<i>Riesling</i>	<i>2020 Joh. Jos. Prüm, Wehlener Sonnenuhr, Kabinett, Mosel, Germany</i>	28.
<i>Savagnin</i>	<i>2019 Domaine du Pélican, Ouillé, Arbois, Jura, France</i>	29.
<i>Grüner Veltliner</i>	<i>2020 Ruttentstock, Röschitz, Österreich, Austria</i>	11.
<i>Sauvignon Blanc</i>	<i>2020 Banshee, Sonoma County, CA</i>	14.
<i>Sauvignon Blanc</i>	<i>2020 Francois Crochet, Sancerre, Loire Valley, France</i>	20.
<i>Chardonnay</i>	<i>2020 Vincent Dampt, Les Vaillons, Premier Cru, Chablis, Burgundy, France</i>	24.
<i>Chardonnay</i>	<i>2019 Jordan, Russian River Valley, Sonoma County, California</i>	20.
<i>Rosé</i>	<i>2021 Château Sainte Croix, Côtes de Provence, Provence, France</i>	13.
<i>Pinot Noir</i>	<i>2018 Duband, Bourgogne, Burgundy, France</i>	21.
<i>Pinot Noir</i>	<i>2019 Ponzi “Tavola” Willamette Valley, Oregon</i>	20.
<i>Pinot Noir</i>	<i>2019 Peay “Scallop Shelf” Sonoma Coast, California</i>	41.
<i>Barbera</i>	<i>2019 Marchesi di Barolo “Maraia” Barbera del Monferrato, Piedmont, Italy</i>	13.
<i>Sangiovese</i>	<i>2018 Chiara Condello, Sangiovese di Predappio, Emilia-Romagna, Italy</i>	16.
<i>Cabernet Franc</i>	<i>2020 Guiberteau, Saumur Rouge, Anjou-Saumur, Loire Valley, France</i>	18.
<i>Merlot</i>	<i>2016 Big Flower, Stellenbosch, Coastal Region, Western Cape, South Africa</i>	16.
<i>Nebbiolo</i>	<i>2017 Nervi Conterno, Gattinara, Piedmont, Italy</i>	36.
<i>Cabernet Sauvignon</i>	<i>2019 Textbook, Napa Valley, California</i>	18.
<i>Cabernet Sauvignon</i>	<i>2012 Château Musar, Bekaa Valley, Lebanon</i>	42.
<i>Cabernet Sauvignon</i>	<i>2018 Hundred Acre “Ark” Napa Valley, California</i>	280.

*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

~ FIRST ~

RHODE ISLAND OYSTERS
Green strawberry

or

BEET
Roasted, pickled, frozen

or

PLATINUM OSSETRA CAVIAR
Potato, allium, crème fraîche
For two, supplement 200.

~ SECOND ~

YELLOWTAIL
Fennel, grapefruit, soy

or

FOIE GRAS TERRINE
Rhubarb, Indonesian vanilla

~ THIRD ~

LOBSTER
Squash, radish

or

TRUFFLE PASTA
Chilean black truffle, peas
Supplement 25.

~ FOURTH ~

BEEF
Fresh beans, garlic

or

BASS
Porcini, turnip, bok choy

~ FIFTH ~

STRAWBERRY
Cucumber, yuzu

or

CREMONT
Stonefruit, sourdough baguette
For two, supplement 40.

~ SIXTH ~

MELON
Biscotti, almond

or

CHOCOLATE
Fig, coffee

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.