



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
2021 Terre Nere, Etna Bianco, Mt. Etna, Sicily, Italy
2020 Guiberteau, Saumur Rouge Loire Valley, France

SOMMELIER PICKS 80.

Open to a wine flight of discovery?

NV Guy Larmandier, Blanc de Blancs, Brut Zero, Grand Cru, Cremant, Côte des Blancs, Champagne, France
2018 Racines, Bentrack, Chardonnay, Sta. Rita Hills, Santa Barbara, California
2019 Ridge “Estate” Cabernet Sauvignon, Santa Cruz Mountains, California

WINES BY THE GLASS

<i>Glera</i>	<i>NV Fantinel, Extra Dry, Prosecco, Friuli-Venezia Giulia, 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>Grüner Veltliner</i>	<i>2020 Ruttensstock, Rösschitz, Österreich, Austria</i>	11.
<i>Sauvignon Blanc</i>	<i>2020 Banshee, Sonoma County, California</i>	14.
<i>Sauvignon Blanc</i>	<i>2021 Alphonse Mellot “La Moussière” Chavignol, Sancerre, Loire Valley, France</i>	21.
<i>Carricante</i>	<i>2021 Terre Nere, Etna Bianco, Etna, Sicily, Italy</i>	22.
<i>Chardonnay</i>	<i>2019 Jordan, Russian River Valley, Sonoma County, California</i>	20.
<i>Chardonnay</i>	<i>2018 Racines, Bentrack, Sta. Rita Hills, Santa Barbara, California</i>	43.
<i>Zweigelt Rosé</i>	<i>2021 Bründlmayer, Langenloiser, Kamptal Niederösterreich, Austria</i>	15.
<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 Hirsch “Bohan Dillon” Sonoma Coast, California</i>	27.
<i>Gamay</i>	<i>2019 Château du Moulin-à-Vent “Couvent des Thorins” Moulin-a-Vent, Beaujolais, France</i>	19.
<i>Barbera</i>	<i>2019 Marchesi di Barolo “Maraja” Barbera del Monferrato, Piedmont, Italy</i>	13.
<i>Sangiovese</i>	<i>2019 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>2018 Nervi Conterno, Gattinara, Piedmont, Italy</i>	36.
<i>Cabernet Sauvignon</i>	<i>2020 Routestock, Napa Valley, California</i>	18.
<i>Cabernet Sauvignon</i>	<i>2019 Ridge “Estate” Santa Cruz Mountains, California</i>	35.

*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
Pear, celtuce, wasabi

or

BEET
Roasted, pickled, frozen

or

OSSETRA CAVIAR
Allium, cucumber, potato
200. per oz.

~ SECOND ~

RHODE ISLAND FLUKE
Cucumber, nasturtium dressing

or

RED KURI SQUASH
Ginger, citrus, Peekytoe crab

or

DUCK RILLETTE
Liver mousse, huckleberry, walnut

~ THIRD ~

PAN ROASTED LOBSTER
Sweet corn, squash

or

ACQUERELLO RISOTTO
Burgundy truffle, chanterelle mushroom
Supplement 50.

~ FOURTH ~

BEEF
Roasted onion, chili glaze

or

SEA BREAM
Eggplant, beans

~ FIFTH ~

Served for the table

BLUEBERRY
Cucumber, mint

or

ÉPOISSES CHEESE
Seasonal accoutrements, baguette
Supplement 45.

~ SIXTH ~

MELON
Biscotti, almond

or

CHOCOLATE
Stone fruit, rosé

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.