



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

165.
Per person

WINE PAIRINGS
THREE OUNCES PER COURSE

95.
Per person

~ FIRST ~

RHODE ISLAND OYSTERS

Heirloom onion, peppercorn, cucumber

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

ROSE HILL HEIRLOOM TOMATO

Jerez vinegar, Newport sea salt, local lettuces

SAUVIGNON BLANC & SÉMILLON, L'ESPRIT DE CHEVALIER, 2019 | PESSAC-LÉOGNAN, BORDEAUX, FR

~ SECOND ~

GARDEN EGGPLANT

Kale, coriander

BARBERA, GARESIO, GAVELLI, 2018 | NIZZA, PIEDMONT, IT

RHODE ISLAND FLUKE

Tomatillo, cucumber

RIESLING, BRÜNDLMAYER, STEINMASSL, 1ÖTW, 2020 | KAMPTAL, AT



RELAIS &
CHATEAUX

~ THIRD ~

SCALLOP

Sweet corn, summer onion, yuzu

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

TORTELLINI

Ricotta, Meyer lemon, zucchini

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

~ FOURTH ~

RHODE ISLAND BLACK BASS

Scarlet turnip, radish, legume

SILVANER, HANS WIRSCHING, TROCKEN, 2021 | IPHOFEN, FRANKEN, DE

PENNSYLVANIA GOLDEN HEN

Crispy skin, rose fingerling potato

CABERNET FRANC, GUIBERTEAU, 2021 | BRÉZÉ, SAUMUR, FR

BEEF

Broccoli, Castle Hill baby carrots

CABERNET SAUVIGNON BLEND, LEVIATHAN, 2020 | CA

~ FIFTH ~

MELON

Cucumber, yogurt

MUSCAT BLANC À PETITS GRAINS (VIN DOUX NATUREL), FENOUILLET, BEAUMES DE VENISE, 2022 | RHÔNE VALLEY, FR

SELECTED CHEESE

Seasonal accoutrements, baguette

SELECTED PAIRING

~ SIXTH ~

STONE FRUIT

Bread pudding, goat cheese

CHENIN BLANC (STRAW WINE), MULLINEUX, 2022 | SWARTLAND, ZA

ILLANKA

Virginia Peanuts, blueberries

GAMEY & POULSARD, PATRICK BOTTEX, 'LA GUEILLE' BUGEY-CERDON, NV | BUGEY, FR

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.

