



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 FLIGHTS

Three ounces per selection

BIODYNAMIC JUICE 46.

Fresh wines from biodynamically grown grapes

NV Christophe Mignon, *Brut Nature, Le-Mesnil-le-Huttier, Vallée de la Marne, Champagne, France*
2020 Chacra “Mainqué” Chardonnay, *Patagonia, Argentina*
2020 Guiberteau, *Saumur Rouge Loire Valley, France*

SOMMELIER PICKS 70.

Open to a wine flight of discovery?

NV Guy Larmandier, *Blanc de Blancs, Brut Zero, Grand Cru, Cremant, Côte des Blancs, Champagne, France*
2019 Brendan Stater-West “Les Chapaudaises” *Saumur, Loire Valley, France*
2000 Château Musar, *Cabernet Sauvignon Blend, Bekaa Valley, Lebanon*

GO BIG 425.

Ultra-premium West Coast red wines

2017 Bond “St. Eden” *Red Wine, Napa Valley*
2017 Ovid, *Red Wine, Napa Valley*
2018 Hundred Acre “Ark” *Cabernet Sauvignon, Napa Valley*

WINES BY THE GLASS

<i>Glera</i>	<i>NV Fantinel, Prosecco, Friuli Venezia Giulia, Italy</i>	13.
<i>Meunier</i>	<i>NV Christophe Mignon, Brut Nature, Vallée de la Marne, Champagne, France</i>	28.
<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>2019 Emrich-Schönleber “Monzinger” Kabinett, Nahe, Germany</i>	20.
<i>Chenin Blanc</i>	<i>2019 Brendan Stater-West, Les Chapaudaises, Saumur Blanc, Anjou-Saumur, Loire Valley, France</i>	24.
<i>Grüner Veltliner</i>	<i>2020 Ruttenschon, Rössitz, Österreich, Austria</i>	11.
<i>Sauvignon Blanc</i>	<i>2020 Roland Tissier “Tradition” Sancerre, Loire Valley, France</i>	17.
<i>Chardonnay</i>	<i>2017 La Soufrandière “Cuveé la Combe Desroches” Saint-Véran, Mâconnais, Burgundy, France</i>	22.
<i>Chardonnay</i>	<i>2019 Jordan, Russian River Valley, Sonoma County, California</i>	19.
<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>	19.
<i>Pinot Noir</i>	<i>2019 Ponzi “Tavola” Willamette Valley, Oregon</i>	20.
<i>Barbera</i>	<i>2019 Marchesi di Barolo “Maraia” Barbera del Monferrato, Piedmont, Italy</i>	12.
<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>	16.
<i>Merlot</i>	<i>2016 Big Flower, Stellenbosch, Coastal Region, Western Cape, South Africa</i>	14.
<i>Nebbiolo</i>	<i>2017 Nervi Conterno, Gattinara, Piedmont, Italy</i>	30.
<i>Cabernet Sauvignon</i>	<i>2019 Di Costanzo “Di Co” Napa Valley, California</i>	34.
<i>Cabernet Sauvignon</i>	<i>2019 Textbook, Napa Valley, California</i>	18.
<i>Cabernet Sauvignon</i>	<i>2000 Château Musar, Bekaa Valley, Lebanon</i>	46.





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*Select six dish inspirations for your table, two from each section.
All guests dining together will be served the same selections.*

135
Per person

RHODE ISLAND OYSTERS

FARM VEGETABLE

PARSNIP

RABBIT

CHILLED FOIE GRAS

NISHIKI RICE

BASS

LOBSTER

BLACK TRUFFLE

BEEF

STRAWBERRY

RHUBARB

CARROT

CANELA

CHOCOLATE

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 abstain from phone usage in The Dining Room.

