



**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

**75.**  
*Per person*

**~ FIRST ~**

**RHODE ISLAND OYSTERS**

*Pear, kohlrabi, fresh horseradish*

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

CABERNET FRANC ROSE, GUIBERTEAU 2021 | SAUMUR, LOIRE VALLEY, FR

**~ SECOND ~**

**HEIRLOOM SQUASH**

*Ginger, citrus, Peekytoe crab*

PINOT NOIR, GÉNOT-BOULANGER, 'LES GRÈVES' BEAUNE 1ER CRU 2017 | BURGUNDY, FR

**SCALLOP**

*Heart of palm, seaweed, citrus*

CARRICANTE, TERRE NERE 2021 | ETNA, SICILY, IT



RELAIS &  
CHATEAUX

~ THIRD ~

**PAN ROASTED LOBSTER**

*Celeriac, black trumpet emulsion*

CHARDONNAY, DOMAINE DE MONTILLE, 'LES AIGROTS,' BEAUNE 1ER CRU | BURGUNDY, FR

**TORTELLINI**

*Fresh ricotta, fennel*

ADD BLACK WINTER PÉRIGORD TRUFFLE | SUPPLEMENT 35.

PINOT NOIR, HIRSCH, 'BOHAN DILLON' 2019 | SONOMA COAST, CA

~ FOURTH ~

**SPANISH TURBOT**

*Pumpkin, onion, brown butter*

VIOGNIER, YVES GUILLERON, 'LA PETITE CÔTÉ' 2017 | CONDRIEU, RHONE VALLEY, FR

**VENISON**

*Grilled loin, delicata squash, maple*

SERINE, DOMAINE DE PERGAUD, 'BRÉZÈME' 2016 | RHÔNE VALLEY, FR

**BEEF**

*Kimchi, broccoli*

CABERNET SAUVIGNON, STAG'S LEAP WINE CELLARS, 'ARTEMIS' 2019 | NAPA VALLEY, CA

~ FIFTH ~

**APPLE**

*Cider, thyme*

PASSITO DI PANTELLERIA, PELLEGRINO 2016 | PANELLERIA, SICILY, IT

**BONNE BOUCHE CHEESE**

*Seasonal accoutrements, baguette*

SUPPLEMENT 20.

CHARDONNAY (FORTIFIED), DOMAINE JEAN BOURDY, 'GALANT DES ABBESSES' NV | JURA, FR

~ SIXTH ~

**ASIAN PEAR**

*Gingerbread, pecans*

MOSCATO D'ASTI, SARACCO 2021 | ASTI, PIEDMONT, IT

**CHOCOLATE BAVARIAN**

*Cardamom coffee ice cream, citrus*

TAWNY PORT, GRAHAM'S 20 YR | 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.

