



OCEANS & OYSTERS

Winnetu Resort • Martha's Vineyard

AMUSE

Roasted Oyster | Chef Richard Doucette
Bone Marrow | Brown Butter + Garlic Bread Crumb | Chimichurri

BREAD SERVICE

Brioche Croissant | Chef Richard Doucette
Pumpkin Butter | Granny Smith | Pepitas | Aged Balsamic
Jefferson Bourbon Reserve

FIRST COURSE

Tuna Carpaccio | Chef Brian Arudda
Tornado Style | Caperberries | Gremolata
Chappellet 2021 Cabernet Sauvignon

SECOND COURSE

Short Rib | Chef Brian Collins
Brussels | Red Quinoa | Whiskey + Bacon
Chappellet Red Zinfandel

THIRD COURSE

Menemsha Lobster | Chef Brian Arruda
[Encroûté] | Native Corn | Sauce Nantua
Chappellet Chardonnay 2022

FOURTH COURSE

Rohan Duck | Chef Richard Doucette
Kabocha Squash | Oyster Stuffing | Fennel
Chanterelles + Whiskey | Black Garlic + Licorice Mulsion
Chappllet Chenin Blanc 2022

DESSERT

Dulcey + Bourbon | Chef Leon Dekok
Vahlroha Chocolate | Dulce De Leche
Jefferson Tropics Bourbon

