

EAT DRINK RI

# LAND AND SEA CULINARY SERIES

## CHEF RICK ALLAIRE | METACOM KITCHEN

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**MATUNUCK FARM: MONDAY, AUGUST 21ST @ 3PM**

### OYSTER ACCOUTREMENTS

*paired with Gran Gesta Cava*

- lemongrass & lime leaf vodka with white soy
- marinated shallots with pickled nori
- banyuls-tellicherry peppercorn mignonette

### DINNER MENU

**1st** Quinoa & Corn | basil goat cheese, red oak lettuce, marinated & cured vegetables, cucumber-vinaigrette

*paired with Fay D'Homme Muscadet 2015*

**2nd** Chilled Ocean Salad | mussels, squid, scallops, heirloom tomatoes, snow peas, lobster couscous

*paired with Gueguen Bourgogne Pinot Noir Rose 2016*

**3rd** Sea Bass with Togarashi | zucchini, green onion, purple potatoes, aji-nori sauce

*paired with Odinstal 2009 Sylvaner*

**4th** Whipped Limoncello Yogurt | fresh fruit & astronaut ice cream

*paired with La Ardilla Moscato 2016*

### **Additional Beverages**

Narragansett Beer | *assorted beers*

Yacht Club Bottling Works | *assorted seltzers*