

THE OAKROOM

First

VIDALIA ONION BISQUE
gruyere grilled cheese, chive
benton's bacon

OR

PECAN PIE SALAD
mizuna greens, Woodford Reserve pecans
maytag blue cheese ice cream, pear praline

Second

DIVER SCALLOPS
Orange, leeks, parsnip puree
alba beech mushrooms,
kentucky paddlefish caviar

OR

CREEKSTONE BEEF TENDERLOIN
roasted fingerling potatoes, baby carrots
brussels sprouts, saffron aioli, port jus

OR

EGGPLANT BOUNTY
roasted eggplant, toasted barley
eggplant relish, pine nuts, vanilla brandy

Third

ALEMANDE
Grand Marnier sponge, coconut halva,
toasted almond gianduja,
caramelized lemon curd

OR

OTHELLO TORTE
chocolate sponge cake, white coffee butter cream,
raspberry roll, pistachio ice cream

Bobby Benjamin, Chef de Cuisine
Jim Gerhardt, Executive Chef
Julie DeFriend, Sommelier

We celebrate farmers and artisans who grow and raise food consistent with our philosophy of caring for the land and protecting food in danger of becoming extinct. We source the freshest and highest quality, seasonally correct, sustainably grown and raised food available from regional farmers. We do not purchase meat or fish that are considered endangered species

