

THE OAKROOM

THREE COURSE MENU 82. FIVE COURSE MENU 99.

APPETIZER COURSE

Berni's Chicken Liver Pate

pickled rhubarb, roasted spring onion puree
tiny pickles, buckwheat blini, rhubarb jam

Black Truffle Yukon Potato Croquettes

parmesan churros, creamed lettuce, salt cod
country ham "twice", more truffle flavor

Langoustines...Pickled Shrimp Style

benedictine, ice cycle radish
crayfish salad, whole grain mustard vinaigrette

Poached Lobster Salad

mango, hearts of palm, cauliflower, coconut crisp, cucumber

Caviar Service

7.08 grams, choice of osetra or paddlefish varieties

Roasted Ostrich Loin

caramelized apple, pumpkin, mascarpone gnocchi & panna cotta
Trumpet Royale mushroom, apple caraway reduction

SECOND COURSE

Lamb Neck Bone Soup

barley, carrot froth, pearl onions, celery gelée, garlic flan

Yellow Fin Tuna Sashimi

Japanese plum, wasabi crème, bourbon braised ginger
lime radish in soy vinaigrette, bamboo rice cracker

Spring Lettuce Salad, Pecan Smoked Trout

celery root puree, pickled kumquats, pecan vinaigrette

La Belle Farm Foie Gras

walnut raisin toast, truffle braised pears
balsamic reduction, black pepper candied walnuts

Bacon Wrapped Sweetbreads

seared papaya, pickled jalapeno, mole sauce
bourbon wood smoked spare rib "enchilada"

FISH COURSE/MEAT COURSE

Seared Black Cod

grilled romaine, duck confit cous cous, poached quail egg
red mustard vinaigrette

Roasted Arctic Chard

veal breast, toasted sunflower seed tabouli, ramps, vanilla pea emulsion

Pan Roasted Grouper

jalapeno marmalade, smoked onion, black bean
chorizo, smashed plantain, savoy cabbage

The Duck

porcini mushroom tortellini, white asparagus
meyer lemon sabayon, port coco nib reduction

Trifecta of Lamb

lamb rack, lamb bacon, lamb sausage
parsnip, turnip & apricot hash, pistachio biscotti, blueberry red wine sauce

Teriyaki Kobe Beef Rib (\$15. Supplement)

Japanese style yam pancake
sweet & sour matsutake mushroom, broccoli stalk & puree
black miso grilled lobster tail

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COURSE CHEESE/DESSERT COURSE

Chocolate Cake Circa 1941

marshmallow, chipotle brittle, candied meyer lemon

Caramelized Bourbon Smoked Banana

butterscotch, nutmeg mascarpone, toasted brazil nuts

Chocolate Bread Pudding

flavors of an old fashion cocktail, bourbon ice cream, candied bacon

Soufflés Choice of:

Banana Foster

Oatmeal Cookie

Chocolate Covered Cherries

Carrot Ginger

**Selection of Local & Artisan Cheese
w/ Appropriate Complements**

10. Supplement

CHEFS TOUR

Aroma Therapy

Chapagne

Caviar

Salmon

Langoustines

Truffle

Truffle Again

Tuna

Frozen

Bacon

Beet

Pumpkin

Leg of Lamb

Wagyu

Foie Gras

Banana

Coffee

Before Your Check

After Your Check

Menu 160. Corresponding Wines 60.

Duane Nutter Chef de Cuisine, Ethan Ray Pastry Chef

Todd Richards Executive Chef, Jerry Slater Restaurant Director

