

OAKLEYS bistro

FIRST COURSE

CHOOSE ONE:

BUTTERNUT SQUASH MAPLE

ROASTED THREE SQUASH RELISH. FENNEL PEPPER CREMA.

WILD MUSHROOM & SHERRY BISQUE

ROASTED MUSHROOMS. RED POTATOES. CHIVE OIL

RED & YELLOW BEETS

RED & YELLOW BEETS. FRISÉE. RED WINE CURRANTS. FERMENTED STRAWBERRIES. ROASTED WALNUTS. GOAT CHEESE MOUSSE. TOASTED GARLIC OAT CRUNCH. LAVOSH. ADD LOBSTER 12.75

ITALIAN CAESAR "SALAD"

EGG. PEPPERONI CROUTONS. GORGONZOLA. SUNDRIED TOMATO. CHICKPEAS. PICKLED RED ONION. SUNFLOWER SEEDS. SHAVED FENNEL. SMOKED CAESAR DRESSING.

WILD BOARD SLOPPY JOE "QUESADILLA"

KALE & PICKLED CARROT SLAW. HERBED CRÈME FRAÎCHE. JALAPEÑO KUMQUAT HONEY GLAZE. GOAT CHEESE.

MARYLAND CRAB "DEVILED EGGS"

OLD BAY. LEMON. MUSTARD. RADISH. CHILLED MAINE CRAB. SCALLION CRÈME FRAÎCHE.

"BEER CAN" CHICKEN RANGOONS

LIFT OFF BEER BRAISED. THREE PEPPERS. SWEET ONIONS. CHEDDAR CHEESE. WHITE BBQ AIOLI. GIARDINIERA RELISH.

FRIED WILD MUSHROOM RAVIOLI

SMOKED TOMATO POMODORO SAUCE. HERBED RICOTTA. ARUGULA PESTO AIOLI. FOCACCIA BREADCRUMBS. EVOO.

BARBEQUED CARROTS & LUMP CRAB MEAT

CHARRED BABY CARROTS. LOBSTER. HERB YOGURT. FRISÉE. SMOKEY PECANS. RADISH. PICKLED SHALLOTS. CHILE CRUNCH.

HAWAIIAN CHILLED SHRIMP

HOISIN LIME GLAZED PINK SHRIMP. CUCUMBER CILANTRO SALAD. CASHEWS. CHARRED PINEAPPLE. ANAHEIM PEPPER VINAIGRETTE.

PRIME RIB "DUMPLINGS"

HORSERADISH CRÈME FRAÎCHE. BEEFSTEAK CAPER RELISH. QUESO FRESCO. BLACK GARLIC STEAK SAUCE.

SECOND COURSE

CHOOSE ONE:

STANLEY'S MEATLOAF

CHILE JAM. WHIPPED ROASTED GARLIC POTATO PURÉE. BABY CARROTS. BROCCOLI. VERMONT WHITE CHEDDAR. CRISPY VIDALIA ONION.

SEA BASS

OLIVE OIL POACHED. COCONUT LIME SCALLION RICE. BABY BOK CHOY. SHIITAKE MUSHROOMS. CRUNCHY CHILI CRUNCH SLAW. MANGO CILANTRO SALSA. MACADAMIA NUT PESTO. PAD THAI GLAZE.

PORK TENDERLOIN "WELLINGTON"

SPINACH & MUSHROOM STUFFED. BUTTERNUT SQUASH MISO PURÉE. BROCCOLINI. ROASTED ROMANESCO. PICKLED SHALLOTS. DRIED APRICOT SALSA. EVOO.

FILET MEDALLIONS

PORTOBELLO MUSHROOM BREAD PUDDING. SMOKED BACON MARMALADE. PARSNIP PURÉE. DELICATA SQUASH. TOMATO HORSERADISH GREMOLATA. RED WINE JUS.

GULF SHRIMP-N-CHICKEN DUMPLINGS

GRANDMA CIELA CHICKEN-N-DUMPLINGS RECIPE. COUNTRY VEGETABLES. BLACK TRUFFLE BREADCRUMBS. DUMPLINGS. TARRAGON. BUTTER POACHED SHRIMP.

ROASTED CHICKEN ROULADE

HERB STUFFED. FRENCH ONION RISOTTO CAKE. PICKLED CURRANTS. SWEET POTATO SOUBISE. GRUYÈRE FOAM. MUSTARD FRILL.

THREE CHEESE CAPPELLACCI (LITTLE HATS)

WINTER SQUASH RATATOUILLE. CHARRED SWEET CORN RELISH. HERBED BRIOCHE BREADCRUMBS. BUTTER POACHED MAINE LOBSTER. TOMATO TARRAGON BEURRE BLANC.

THIRD COURSE

CHOOSE ONE:

DAN'S RASPBERRY CHOCOLATE BAR

TOASTED ALMOND CRUST. RASPBERRY COULIS. FRESH RASPBERRIES. CHAMBORD WHIPPED CREAM. CARAMELIZED WHITE CHOCOLATE SORBET.

LEMON VANILLA CRÈME BRÛLÉE "SWISS ROLL"

CRÈME BRÛLÉE FILLING. VANILLA SPONGE CAKE. TOASTED CARAMEL SAUCE. CHERRIES JUBILEE. PASSION FRUIT SORBET.

MISO CARAMEL BLONDIE "SUNDAE"

HOT FUDGE. PEANUT BUTTER STRACCIATELLA WHIPPED CREAM. BUTTER TOFFEE PEANUTS. VANILLA CANNOLI CRUMB ICE CREAM.