

# OAKLEYS bistro

## Valentines Day

### First course

.....

**Butternut Squash Bisque** winter squash relish, maple whipped crème fraiche

**Chicken Velvet Soup** smoked chicken rice, tomatoes, leeks, green onions, herb whipped cream, chive oil

**Baby Iceberg "Hearts"** calabrian chili "ranch" dressing, crumbled egg, bacon, fennel, blue cheese, walnuts, sundried tomato, potato stix

**Lobster & Beets** red & yellow beets, baby carrots, honey whipped goat cheese, blood oranges, poached pear, smoked pecan granola

**Lobster & Kale Empanada** black garlic aioli, cotija cheese, zucchini pico de gallo, housemade chile crunch

**Short Rib & Cheddar "Dumplings"** horseradish crema, buttered leeks & spinach, parmesan crisp, tomato, mustard truffle honey

**Goat Cheese Chorizo Stuffed Dates** spanish chicken chorizo, bacon, piquillo pepper tomato sauce, frisée salad

**Crab "Louis" Deviled Eggs** stuffed with brioche, dill pickle, pickled mustard seeds, chilled maine crab meat, crispy leeks

**Bourbon BBQ Duck Crepe** fermented apricot bbq sauce, duck confit, leeks, smoked gouda, chive sour cream, apple pico de gallo

### Third course

.....

#### Reese's Candy Bar

toasted hazelnut crust  
peanut butter sorbet  
dehydrated dark chocolate mousse  
caramel chocolate fudge  
tahitian vanilla crème anglaise

#### Lemon Mascarpone Cheesecake Tart

star anise strawberry relish  
passion fruit coulis  
strawberry yogurt ice cream

#### Raspberry Chocolate "Swiss Roll"

cocoa vanilla cake  
cabernet raspberry coulis  
dark chocolate pearls  
chocolate soil  
raspberry swirl yogurt ice cream

### Second course

.....

**Chicken "Schnitzel"** sweet potato gochujang purée, charred broccolini, carrot noodles, pickled sweet peppers, pesto fregola, caper lemon cream

**Stanleys Meatloaf 2.0** harissa potato purée, buttered broccoli, barbequed carrots, onion hay, mushroom brandy peppercorn "gravy"

**Char-Grilled Filet Medallions** horseradish ricotta cheese crostini, tomato rosemary coulis, roasted garlic potato mash, red wine braised portobello mushrooms, herbed french beans

**Shrimp & Sweet Corn Ravioli** charred sweet corn, butter poached shrimp, artichoke thyme pesto, lemon butter sauce, micro arugula, lemon pangrattato

**Halibut** olive oil poached, lobster pepper spinach spring roll, chardonnay glazed pearl onions, celery root lemon purée, almond pesto, red onion marmalade, pea shoots

**Pork Tenderloin Wellington** butternut squash purée, mushroom duxelles, charred broccolini, apple fennel slaw, foie gras hummus, cider chili gastrique



## Happy Valentine's Day

*Chef Steven Oakley*