

# OAKLEYS bistro

Valentines Day 2026

Amuse:

## First course

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

**Elaine's Mushroom Soup** fried red potatoes, wild mushrooms, leeks, green onions, tarragon whipped cream, chive oil

**Sunday Chopped Salad** red wine vinaigrette, fennel, chickpeas, fregola, red peppers, cucumbers, tomatoes, dates, gorgonzola, crispy prosciutto, pine nuts, red onion, crispy chow mein noodle

**Lobster & Heirloom Beets** red & yellow beets, baby carrots, honey whipped feta, blood oranges, poached pear, smoked pecan granola, beet gastrique

**Beef Shortrib and Foie Gras Turnover** parsnip honey purée, apricot relish, pickled shallots, foie gras sauterne butter, chive batons

**Beer Can Chicken "Lumpia Rolls"** charred tomato basil purée, poblano peppers, roasted garlic aioli

**Dan Dan Fried Cauliflower & Brussels** pickled carrots, red onion, toasted peanuts, scallions

**Philly Cheesesteak Arancini** shaved beef, provolone cheese, chicago style giardiniera relish, herbed aioli

**Deviled Eggs "Taqueria Style"** cilantro tamale filling, chipotle lime chicken, salsa verde, cumin crema, crispy tortilla

**Old Fashioned Crab Cakes** cracker crumb filling, wasabi caviar, lemon mustard sauce, frisée salad

**Charcuterie Skewer** four meats, cheeses, house pickled vegetables, bacon mustard, crostini, frisée shaved fennel salad

## Third course

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### The Original Dan's Bar

dark chocolate candy bar, crunchy crepe crust  
hot fudge sauce  
cherry chocolate chip ice cream  
cherries jubilee relish

### Waffle "Crème Brûlée"

blueberry ginger relish  
vanilla brûlée pudding  
elderflower whipped cream  
caramel corn ice cream

### Almond Madeleines

warm almond madeleines  
raspberry marshmallow  
steamed raspberry cheesecake  
passion fruit yogurt ice cream

## Second course

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**Chicken & Lobster "Schnitzel"** butternut squash purée, charred broccolini, butter poached lobster, ratatouille vegetables, lemon artichoke relish, lobster oil, micro arugula, herb oil

**Stanleys Meatloaf 3.0** pimiento cheese mashed potatoes, broccoli trees, honey glazed carrot stumps, chili jam, charred scallion cream, crispy onion hay, pea shoots

**Filet Medallions** potato gruyere cheese gratin, smoked bacon marmalade, creamed spinach, roasted baby vegetables, crispy leeks, red wine bordelaise, purple mustard frill, chive oil

**Shrimp-n-Grits** butter poached, anson mills parmesan cheese grits, crispy tasso ham, brandied shrimp bisque, green tomato corn chow chow, petite herbs, smoked tomato oil

**Halibut en Papillote** champagne steamed, lentil rice pilaf, roasted thai curry vegetables, herbed butter, mango relish, toasted macadamia nuts, chervil frisée salad

**Wild Mushroom Stroganoff Lasagna** 10 layers, wild mushroom ragout, mozzarella, parmesan bechamel, tomato fennel fondue, arugula pesto, root chips, crispy kale, evoo



## Happy Valentine's Day

*Chef Steven Oakley*