

OAKLEYS

b i s t r o



2020's FINAL SIGNATURE DINNER

Celebrating the joy that food and wine can bring especially these past 10 months!

Tuesday, December 8th

6:00pm

\$95/person (plus tax & gratuity)

TO-GO Version below

~ Reception ~

Passed Hors d'oeuvres

Tribute Sauvignon Blanc

~ First Course ~

Vitello Tonnato

Veal & Tuna

asiago crisp, spicy marcona almonds, apples,
beet pickled quail eggs & caperberries

Imagery Estate Winery Chardonnay

~ Second Course ~

Maple Leaf Farms Salisbury Duck "Steak"

smoked gouda fritters, creamed kale, golden raisin relish
& black peppercorn gastrique

Trapiche Medalla Malbec

~ Third Course ~

Herbs de Provence Roasted Prime Rib

lobster scallion waffle, zucchini hash & horseradish crema

Volunteer Cabernet Sauvignon

~ Dessert ~

Grilled Banana Bread

chestnut praline ice cream, whiskey chantilly & banana lime relish



Because our capacity is still limited, we highly recommend that you:

RESERVE NOW:

317-824-1231

chris@oakleysbistro.com

TO-GO VERSION

3 Courses plus Dessert

\$70/person

ADD

a Bottle Each of:

Imagery Estate Winery Chardonnay &

Volunteer Cabernet Sauvignon

for \$55

**Orders for the TO-GO VERSION must be placed by Saturday,
December 5th and picked up at 5:00pm on December 8th.**