

221 South Oak Bistro

12 31 2020 Menu

\$350 per Guest for a Wine Paired Dinner

Those opting for a meal without alcohol, we will provide custom mocktails.

Children are highly discouraged.

Amuse Bouche

NV Gruet, Blanc de Blancs, Methode Champenoise, Albuquerque, NM

Pork Belly Bao Bun with Squash Relish, Plum Butter and Candied Pepita

Beet Marinated Colorado Striped Bass Sashimi with Caviar, Blood Orange, Daikon and Micro Cilantro

Wagyu Beef Tartare with Horseradish Cream and Black Truffle on Focaccia

Beet Tartare with Cashew Crema and Black Truffle on Focaccia

First Course

*2018 William Fevre “Champs Royaux” Chablis,
Burgundy, France*

Crispy Potato Wrapped Oysters with Tarragon Creamed
Kale and Aleppo Oil

Smoked Trout, House Made Ricotta, Champagne
Vinaigrette with Endive, Watercress, Pistachio Crumble
and Candy Striped Beet

Spiced Winter Squash Soup with Blue Crab, Toasted Pine
Nuts and Apple Croutons

Chilled Nantucket Bay Scallops with Mint, Radish and
Caviar

Second Course

*2018 Failla, Pinot Noir
Sonoma Coast, California*

Grilled Lamb Naan with Crispy Halloumi, Black Garlic and
Charred Carrot Hummus

Foie Gras and Pheasant Agnolotti with Cider Jus and
Poached Pear

Grouper with Beet Gazpacho, Toasted Cornbread with Root Vegetables

Poached Langoustines and Grilled White Asparagus with Maitake, Sesame Seed Butter and Crispy Pickled Shallot

Intermezzo

Fruit Sorbet with Bubbles

Main Course

*2018 Hartford Court, Chardonnay
Russian River Valley, California*

*2015 Chateau Greysac
Cru Medoc, Bordeaux*

Maine Lobster with Kabocha, Parsnip and Watercress

Wagyu Filet Mignon with Smoked Black Trumpets,
Rainbow Chard and Pickled Chard Stems

Duck Breast with Ginger Celeriac Purée, Poached Cherries
and Crispy Freekeh

Bison Short Rib with Creamy Polenta, Carrots and Pepita
Crumble

Dessert

Blood Orange and Kabocha Squash Cake with Blood Orange Marmalade, Citrus Anglaise and Candied Almonds

White and Dark Chocolate Blancmange with Black Currant Coulis and Pistachio Espresso Crumble

Assortment of Fine Cheese with Fig Compote and Toast Points

Ice Cream and Sorbets are also available