

221 South Oak Bistro

Winter Holiday 2023

Drop off Charge \$125

Canapés

Feeds 5-6 Guests.

Charcuterie Platter \$120

Assortment of Cheese and Sausages

Fruit and Cheese Platter \$100

Sauces and Toast Points

Mezze and Naan Platter \$110

Hummus, Romesco and Olives

Vegan Cheese and Vegetable Platter \$110

Dips and Toast Points

Starter

Crispy Bay Scallops & Pork Belly \$130

Black Garlic Jus, Peanut Salsa Macha & Winter Squash

Salmon Tartare \$130

Herb Focaccia Bread with Olive Pistachio Tapenade

Arugula with Sumac Lebneh & Pear \$100

Apple Cider Vinaigrette, Poached Cherry & Pistachio Dukkah

Burrata with Hazelnut Crumble \$120

Grilled Flat Bread, Parsnip Harissa & Pickled Brussel Sprout

Kale Salad with Grated Halloumi and Egg Gel \$100

Pickled Chard Stem, Molasses Bread Crouton, Sherry Vinaigrette & Candied Pecan

Please advise of any allergies or dietary restrictions upon ordering.

Holiday Favorites

Feeds 8-10 Guests

Christmas Turkey and Gravy \$150

Feeds 8 - 10 Guests

Honey Baked Ham with Pineapple Jam. \$150

Main Course

Feeds 5-6 Guests

Braised Lamb with Parsnip and Winter Squash \$100

Organic Salmon with Seared Brussel Sprout, Apple Relish, Soy Glazed Banana & Apple Miso Cream \$120

Sage Roasted Chicken Breast, Pretzel Dumpling, Carrot, Chard & Spicy Karashi \$120

Brown Beer Braised Bison Short Rib with Parsnip Relish \$130

Vegetarian Main Course

Feeds 5-6 Guests.

Fontina & Leek Pupusa with Pomegranate Honey Gastrique \$90
Chard, Parsnip & Spiced Peanut

Duo of Ravioli with Creamy Mushroom Reduction \$100
Dukkah & Micro Green

Grilled Maitake with Black Garlic Jus & Watercress \$90
Purple Fingerlings, Parsnip Coulis & Cauliflower

Herb Potato Gnocchi \$100
Watercress, Cauliflower & Peri Peri

Farro & Pickled Shallot \$90
Barberry Pear Reduction, Broccolini, Squash & Root Vegetable Crumble

Vegan Main Courses

Feeds 5-6 Guests.

Celery Root & Brussel Sprout with Chic Pea Panisse \$90
Yuzu Kosho Coulis & Celery Root and Herb Chip

Soy Glazed Tofu with Saffron Makrut Broth \$90
Arugula, Achiote Rice, Broccolini & Mango

Squash Mochi & Charred Carrot Hummus \$95
Seared Brussel Sprout, Apple Relish, Soy Glazed Banana & Apple Miso Cream

Crispy Tofu with Peanut Maafe \$95
Almond Yogurt, Hominy, Apple & Roasted Baby Carrot

*Notice: Please advise of any allergies upon ordering.

Sides

Feeds 5-6 Guests.

Cider Braised Parsnips & Apples \$65
Herbs and Hazelnut Crumble

Spaghetti Squash with Carrot Romesco \$65
Shaved Manchego

Miso Glazed Asparagus & Maitake Mushrooms \$65
Nori & Sesame Dust

Buttermilk Mashed Yukon Gold Potatoes \$65
Parmigiano Reggiano Crisps

Brussel Sprouts with Bacon \$65
Almond Crust

Green Bean Casserole \$65
Crispy Shallot

Classic Stuffing with Gravy \$65

Cauliflower and Grapes with Hazelnut Muhammara \$65

Sausage Stuffing \$65

Herb Roasted Potatoes \$60

Charred Fennel with Carrot, Parmigiano Reggiano and Sesame Seed \$65

Brown Butter Sweet Potato Mash \$65

Truffle Mac N Cheese with Bread Crumbs \$75

Braised Kale with Beets \$65
Colorado Chevre and Cilantro Oil

A Dozen Brioche Rolls \$25
Herb Butter with Pink Salt

Housemade Pies

\$50

Feeds 6-8 Guests.

Classic Cinnamon Spiced Apple
Maple Bourbon and Chocolate Pecan
French Apple Tarte Tatin
Winter Spiced Pumpkin
Meyer Lemon Meringue

Pints of Ice Cream

\$15 each.

French Vanilla
Espresso Chocolate Chip
Dark Chocolate

Pint of Salted Caramel Fresh Whipped Cream \$10