

221 South Oak Bistro

Winter 2024

Canapés

Feeds 5-6 Guests.

Charcuterie Platter \$150

Assortment of Cheese and Sausages

Fruit and Cheese Platter \$100

Sauces and Toast Points

Smoked Trout Mousse \$110

Fried Capers and Toast Points

Mezze and Naan Platter \$110

Hummus, Romesco and Olives

Vegan Cheese and Vegetable Platter \$110

Dips and Toast Points

Starter

Feeds 5-6 Guests.

Crispy Bay Scallops & Pork Belly \$130

Plum Butter, Peanut Salsa Macha & Trumpet
Mushroom

Watercress and Radicchio with Sumac Lebneh & Pear \$100

Apple Cider Vinaigrette, Poached Cherry &
Pistachio Dukkah

Salmon Tartare \$130

Herb Focaccia Bread with Olive Pistachio
Tapenade

Burrata with Hazelnut Crumble \$120

Grilled Flat Bread, Parsnip Harissa & Pickled
Brussel Sprout

Pints of Soup \$18

Seasonal Soup that Changes Frequently

Feeds 2

Kale Salad with Grated Halloumi and Cured Egg Yolk \$100

Pickled Chard Stem, Crispy Acorn Squash,
Black Vinaigrette & Candied Pecan

Please advise of any allergies or dietary restrictions upon ordering.

Main Course

Feeds 5-6 Guests

Braised Lamb with Parsnip and Winter Squash \$160

Organic Salmon with Seared Brussel Sprout, Apple Relish, Soy Glazed Banana & Apple Miso Cream \$220

Herb Roasted Chicken, Halloumi & Carrot Jus \$200
Acorn Squash, Candied Olive & Chard

Braised Bison Short Rib \$220
Squash Relish, Brussel Sprout & Celery Crumble

Honey Baked Ham with Pineapple Jam \$180

Feeds 8 - 10 Guests

Vegetarian Main Course

Feeds 5-6 Guests.

Fontina & Leek Pupusa with Pomegranate Honey Gastrique \$150
Chard, Parsnip & Spiced Peanut

Duo of Ravioli with Creamy Mushroom Reduction \$160
Dukkah & Micro Green

Grilled Trumpet Mushroom with Black Garlic Jus & Watercress \$110
Brussel Sprout, Parsnip Coulis & Cauliflower

House Made Herb Potato Gnocchi \$130

Candied Olive, Cauliflower & Peri Peri

V Farro & Fried Sage \$100
Goji Berry Reduction, Broccolini, Parsnip & Sunflower Butter

V Celery Root with Chic Pea Panisse \$100
Squash Relish, Brussel Sprout & Celery Crumble

V Soy Glazed Tofu & Achiote Broth \$100

Almond Butter, Black Rice, Broccolini, Trumpet Mushroom & Mango

V Chic Pea Albondigas with Peanut
Coulis \$100

Almond Yogurt, Hominy, Apple & Roasted
Baby Carrot

*Notice: Please advise of any allergies upon ordering. V=Vegan

Sides

Feeds 5-6 Guests.

Cider Braised Parsnips & Apples \$75
Herbs and Hazelnut Crumble

Spaghetti Squash with Carrot Romesco
\$75
Shaved Manchego

Miso Glazed Haricots Vert & Maitake
Mushrooms \$75
Nori & Sesame Dust

Mashed Yukon Gold Potatoes \$75
Parmigianno Reggiano Crisps

Brussel Sprouts with Bacon \$75
Almond Crust

Green Bean Casserole \$75
Crispy Shallot

Classic Stuffing with Gravy \$65

Cauliflower and Grapes with Hazelnut
Muhammara \$75

Sausage Stuffing \$75

Herb Roasted Potatoes \$60

Charred Fennel with Carrot,
Parmigianno Reggiano and Sesame Seed
\$75

Brown Butter Sweet Potato Mash \$75

Truffle Mac N Cheese with Bread
Crumbs \$95

Braised Kale with Beets \$75
Colorado Chevre and Cilantro Oil

A Dozen Brioche Rolls \$30
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