

OAK GRILL

CHEF DINNER SERIES

SUNDAYS & MONDAYS IN FEBRUARY | 5 PM - CLOSE

Please select one from each course:

FIRST COURSE

GRILLED CHICKEN FLATBREAD

Mozzarella, Goat Cheese, Endive, Roasted Grapes, Balsamic

SEARED AHI TUNA

Tropical Salsa, Avocado Vinaigrette, Tortilla Crisps, Cilantro

GRILLED ASPARAGUS

Green Goddess Dressing, Puffed Quinoa

SECOND COURSE

LOBSTER RAVIOLI

Roasted Tomato Beurre Blanc, Corn, Asparagus, Chervil

GRILLED FLANK STEAK

Risotto Milanese, Sautéed Spinach, Romesco Sauce

ROASTED ROMANESCO & WILD MUSHROOM TACOS

Chipotle "Crema," Cabbage, Avocado, Cilantro

DESSERT

LEMON TART

Blueberry Compote, Whipped Crème Fraîche

CHOCOLATE CHIP COOKIE SKILLET

Vanilla Ice Cream, Caramel Sauce

\$65 PER PERSON

Wine pairings available at an additional \$25

Pricing excludes tax and gratuity.

RESERVATIONS: 949.760.4920

Executive Chef Brittany Valles | OAKGRILLNB.COM