

# OAK GRILL

## CHEF DINNER SERIES

WEDNESDAYS & THURSDAYS IN MARCH | 5 PM - CLOSE

---

*Please select one from each course:*

### FIRST COURSE

#### AHI TUNA TARTARE

Aged Balsamic Reduction, Capers, Cornichons, Crostinis

#### TUSCAN KALE SALAD

Endive, Bermuda Triangle, Cranberry Vinaigrette, Candied Pepitas

#### SOUP DU JOUR

Prepared Fresh Daily

### SECOND COURSE

#### QUAIL COQ AU VIN

Baby Squash, Pommés Purée, Crispy Potato

#### SHRIMP GNOCCHI

Sweet Peas, Garlic Foam, Herbs

#### EGGPLANT PARMESAN

Basil Pesto, Marinara Sauce, Aged Parmesan

### DESSERT

#### WARM CHOCOLATE FLOURLESS CAKE

Toffee Ice Cream, Salted Caramel

#### STRAWBERRY LIME PARFAIT

Lime Sponge, Macerated Strawberries, Basil Crèmeux

#### **\$65 PER PERSON**

Wine pairings available at an additional \$35

Pricing excludes tax and gratuity.

**RESERVATIONS: 949.760.4920**