

OAK GRILL

CHEF DINNER SERIES

SUNDAYS & MONDAYS IN JANUARY | 5 PM - CLOSE

Please select one from each course:

FIRST COURSE

BURRATA SALAD

Serrano Ham, Pimenton Vinaigrette, Frisée, Black Olive Oil

WILD RICE & ROOT VEGETABLE ARANCINI

Pesto, Parmesan, Tiny Beets

SHRIMP CEVICHE

Oro Blanco, Avocado, Jicama, Red Onion Jam, Cilantro

SECOND COURSE

KING CRAB

Red Curry, Potatoes, Heirloom Carrots, Charred Onion, Cilantro

TOASTED BARLEY

Roasted Maitake, Crispy Brussels Sprouts, Poached Egg,
Lime-Cider Vinaigrette, Crispy Onion

BONE-IN PORK CHOP

Charred Cabbage, Whole Grain Mustard Pork Jus,
Apple Chutney, Mustard Frill

DESSERT

STICKY TOFFEE PUDDING

Vanilla Ice Cream, Roasted Apples, Candied Walnuts

CITRUS CATALANA

Orange Segments, Crispy Phyllo, Micro Mint

\$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