

# OAK GRILL

## CHEF DINNER SERIES

WEDNESDAYS & THURSDAYS IN OCTOBER | 5 - 9 PM

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*Please select one from each course:*

### FIRST COURSE

#### SOUP DU JOUR

Chef's Daily Selection

#### CRISPY LOLLIPOP KALE

Lemon Yogurt, Black Garlic, Togarashi

#### CHICORY SALAD

Grapefruit, Ricotta Salata, Toasted Hazelnuts, Sweet Onion Vinaigrette

### SECOND COURSE

#### FALL VEGETABLE LASAGNE

Goat Cheese, Fennel Pollen, Garlic Cream Sauce, Thai Basil

#### SEAFOOD PUTTANESCA

Clams, Shrimp, Salmon, Capers, Squink Ink Linguine, Crispy Onions

#### STUFFED SWISS CHARD

Impossible "Meat," Coconut Cilantro Rice,  
Yellow Curry, Roasted Carrots

### DESSERT

#### PECAN HONEY TART

Bourbon Cream, Citrus Compote

#### WARM CARROT CAKE

Sweet Cream Cheese, Maple Caramel

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

Wine pairings available at an additional \$35  
Pricing excludes tax and gratuity.

**RESERVATIONS: 949.760.4920**

Executive Chef Brittany Valles | [OAKGRILLNB.COM](http://OAKGRILLNB.COM)