

RESTAURANT WEEK 2019

Oak Steak & Seafood | August 2 - September 1

\$49 per person plus tax and gratuity

Featured Wine: Duckhorn Cabernet \$99 bottle

APPETIZER

choice of one

RAW

SCALLOP CEVICHE

avocado, lime cilantro, grapefruit, jalapenos, peppaolew pepper

FARM HOUSE WHITE BLEND 2017 +11

SALAD

TEXAS PEACH FRISEE

bacon, shishito peppers, shallot vinaigrette

HARTFORD COURT CHARDONNAY 2016 +13

LIGHTLY COOKED

CHICKEN FRIED QUAIL

deviled egg sauce, barrel aged hot sauce

DOMAINE DE LA QUILLA MUSCADET 2016 +10

SOUP

GAZPACHO

chilled asparagus

GARDEN GIMLET COCKTAIL +12

ADD TO ANYTHING

SCALLOPS 16
SHRIMP 16

SHAVED TRUFFLE 10

FOIE GRAS 20
O1 SAUCE 3

ENTREE

choice of one

PASTA

TRUFFLE GNOCCHI

tomato, shaved green & white asparagus

RENEE LEQUIN-COLIN

1ER CRU PINOT NOIR 2016 +25

SEAFOOD

WILD SALMON

summer squash, fennel, artichoke, mustard vinaigrette

HALIBUT UPGRADE +10

KEN WRIGHT PINOT NOIR 2015 +15

MAIN

PAN ROASTED AMISH CHICKEN

fermented plum, tomato, corn, orzo

WILD FLAMINGO COCKTAIL +14

PRIME CUT

HICKORY GRILLED FLAT IRON AND PRAWNS

wild mushroom, smoked potato, asparagus, red

PRIME FILET UPGRADE +15

MISHIMA KOBE UPGRADE +30

TITUS CABERNET SAUVIGNON 2016 +22

DESSERT

choice of one

SWEET GINGER CRÈME BRULEE

blueberry, fig cookie

ROYAL TOKAJI "5 PUTTONYES" +25

WARM CHOCOLATE BROWNIE

smoked vanilla ice cream,, cherry

GRAHAM'S 10 YR TAWNEY PORT +10

SIDES +8

BRUSSELS SPROUTS

hibiscus caramel

SAUTÉED MUSHROOMS

garlic, thyme

FINGERLING POTATOES

chimichurri

WOOD-GRILLED ASPARAGUS +1

poached egg, parmesan & lemon

ASH ROASTED CORN

kimchi, kewpie mayo, charred tomato

MAC & CHEESE +1

3-year-aged irish cheddar gratin

Join us for a night cap. Drink and Dessert features 8-10.

\$1 oysters and 1/2 price bottles of rose, all day Monday

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS