

OAK + ROWAN

TO BEGIN

***Oysters Gratinee** / 19**

Champagne Sabayon • Caviar

Lubina Bass Crudo / 18**

Salsify • Pine Nut • Grapefruit

Shiitake Sourdough / 5

Cultured Butter • Boursin Spread

Root Vegetables + Mache / 13

Fennel • Chestnut
• Pomegranate

***Beef Tartar** / 15**

Beets • Apple • Mustard

SOUP & SALAD

Clam + Pork Chowder / 12

Littleneck Clams • Pork Belly
• Potatoes

Kale + Brussels Sprouts / 12

Pear • Blue Cheese
• Poppyseed Vinaigrette

PASTA

Brown Butter Risotto / 19

Shrimp • Veal Sweetbreads
• Pickled Mushroom

***Tarragon Fazzoletti / 19**

Cauliflower • Pistachio
• Cara Cara Orange
• Pink Peppercorn

LAND+ SEA

***Cod / 28**

Cuttlefish • Celery Root Polenta
• Meyer Lemon • Olives

Loch Etive Trout / 34**

Fingerling Potato • Kale
• Smoked Mascarpone • Almonds

Duck / 32**

Rye Spätzle • Kohlrabi
• Mustard Greens • Pear

***Venison Osso Buco / 42**

Smoked Clams • Sweet Potato
• Mushroom • Cranberry

Bone in Ribeye / 50**

Tallow Bread Pudding
• Vidalia Onion • Brussels
Sprouts

FINALE

***Bouche de Noel / 12**

Chocolate • Luxardo
• Coffee • Herbs

Ricotta Tart / 12

Pistachio • Olive Oil
• Tamarind • Cranberry

Sticky Toffee Pudding / 12

Sheep's Milk • Orange • Sorghum
• Apple

***Citrus Blancmange / 12**

Almond • Kaffir • Chamomile

CHEESE / 12

Maggie's Round**

Pistachio • Quince • Urfa
• Herb Flowers

Bluebird**

Brown Bread • Seeds • Cranberry
• Benton's Ham

Moses Sleeper

Apple • Walnut • Dried Cherry
• Seed Cracker

*items available for our tasting
menu this evening \$90pp

**Consuming raw and undercooked items can lead to a foodborne illness. Please inform our staff of any allergens you may have prior to ordering.