

# 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
- \*Cocoa Pappardelle / 24**  
Wild Boar • Broccoli Rabe  
• Pumpkin
- \*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

- \*Taza Cremeux / 12**  
Hazelnut • Milk Jam  
• Double Cream • Earl Grey
- Pear Tarte Tatin / 12**  
Crème Fraiche • Coriander  
• Tamarind • Cranberry
- Sticky Toffee Pudding / 12**  
Sheep's Milk • Orange • Sorghum  
• Apple
- \*Bergamot Panna Cotta**  
Mixed Berry Tea • Basil  
• Grapefruit
- 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.