

THE OAKROOM

-Taste of the Ohio Valley- (Kentucky, Indiana, Ohio)

James Beard House "BLT"

Berkshire Pork Belly, Micro Lettuce, Tomato, Judy Schad Goat Cheese

Deli Counter Carrot Salad Circa 2007

Scallops, Pancetta, Pineapple, Dill Aioli, Paddlefish Cavair

Sunny Side Up Truffle Quail Eggs

Mache Lettuce, Caramelized Granny Smith Apple, Parmesan
Bacon Wrapped Sweetbreads, Pistachio, Concord Grape Gelée

Cornmeal Crusted Lake Erie Walleye Pike

Sweet Pea & Crawfish Gratin, Wild Mushrooms, Country Polenta

Voladores Vanilla & Parsnip Crème Brulée

Hazelnut & Coffee Toffee, Blood Orange Gelee, Grapefruit

88.

-Chef's Complete Menu-

Olive Oil Poached White Tuna

Red Romaine Lettuce, Heirloom Bean Salad, Dijon Dressing
Pickled Radish, Meyer Lemon Marmalade

Organic Chicken Soup

Coffee Bourbon 264 Broth, Carrots, Parsnips, Cherries

Oregano & Lemon Grilled Ostrich Loin

Salt Cod Brandade & Barley, Citrus & Fennel Relish, Cucumber Yogurt Sauce

Trifecta of Lamb

Spaghetti Squash White Chocolate Puree, Cauliflower
Blueberry Red Wine Reduction

Chocolate Cake Circa 1941

Marshmallow, Chipotle Brittle, Candied Meyer Lemon

88.

-DESSERT COURSE-

Chocolate Cake Circa 1941

Marshmallow, Chipotle Brittle, Candied Meyer Lemon

Cranberry, Kumquat Linzer Tart

Brown Butter Crème, Toasted Black Walnut
Licorice Flavored "Fizz"

Voladores Vanilla & Parsnip Crème Brulée

Hazelnut & Coffee Toffee, Blood Orange Gelee, Grapefruit

Soufflés Choice of:

Banana Foster

Oatmeal Cookie

Hazelnut with Chocolate Ganache

Cookie Dough

10. Supplement



THE OAKROOM

-APPETIZER COURSE-

Deli Counter Carrot Salad Circa 2007

(From "Iron Chef America" Menu Battle Carrots)

Roasted Scallop, Pancetta, Pineapple, Dill Aioli, Paddlefish Caviar

Oregano & Lemon Grilled Ostrich Loin

Salt Cod Brandade & Barley, Citrus & Fennel Relish

Cucumber Yogurt Sauce, Red Wine Sauce

"Light as Air" Chicken Pâté

Brie, Honeycomb, Toasted Almond Spread, Chardonnay Lavender Semifreddo

Blood Orange Tea Cured Salmon

Parsnip Puree, Jerusalem Artichoke, Asian Pear Slaw, Champagne Vinaigrette

James Beard House "BLT"

Berkshire Pork Belly, Micro Lettuce, Tomato, Judy Schad Goat Cheese

Caviar Service

Quarter Ounce; 7.08 Grams, Choice of Osetra, Paddlefish Varieties

-MIDDLE COURSE-

Organic Chicken Soup

(From "Iron Chef America" Menu Battle Carrots)

Coffee Bourbon Broth, Carrots, Parsnips, Cherries, Carrot Froth

La Belle Farm Foie Gras Presented Hot & Cold

Walnut Raisin Toast, Truffle Braised Pears

Balsamic Reduction, Black Pepper Candied Walnuts

Olive Oil Poached Tuna

Red Romaine Lettuce, Heirloom Bean Salad, Dijon Dressing

Pickled Radish, Lemon Marmalade

Sunny Side Up Truffle Quail Eggs

Caramelized Granny Smith Apple, Parmesan

Bacon Wrapped Sweetbreads, Pistachio, Concord Grape Gelée

-ENTRÉE COURSE-

Garlic, Parsley Sous Vide Pouillon Rouge Chicken

Parsley Root, Mushroom Flan, Brussels Sprouts & Leaves

Bourbon Mushroom Sauce

Cornmeal Crusted Lake Erie Walleye Pike

Sweet Pea & Crawfish Gratin, Wild Mushrooms, Country Ham Polenta

Pan Roasted Flounder

Caramelized Salsify, Cranberry, Autumn Squash, Okinawa Sweet Potato

Roasted "Beer & Saki Fed" Pork Tenderloin

Sticky Rice Ball, Braised Boc Choy, Anasazi Stuffed Daikon

Hosey Honey Sweet & Sour Sauce

Trifecta of Lamb

Rack of Lamb, Lamb Bacon, Grilled Lamb Sausage

Spaghetti Squash White Chocolate Puree, Cauliflower

Blueberry Red Wine Reduction

Grilled Wagyu Beef Ribeye (10. Supplement)

Broccoli Horseradish Croquet, Pomegranate Braised Oxtail

Mustard Greens, Garlic Cream Sauce

3 Course Menu 78. Corresponding Wines 35.

5 Course Menu 98. Corresponding Wines 55.

Duane Nutter Chef de Cuisine, Ethan Ray Pastry Chef

Todd Richards-Executive Chef

Will Pullem-Sommelier, Jerry Slater-Restaurant Director