

THE OAKROOM

Beginnings

VIDALIA ONION BISQUE 12
gruyere grilled cheese, chive
allen benton's bacon

BUTTERNUT SQUASH & ROASTED APPLE SOUP 11
cinnamon basil, bourbon apple gastrique

PECAN PIE SALAD 13
gregs lolla rossa, woodford reserve pecan
maytag bleu cheese ice cream, pear praline

BACON N' EGG 14
eden farms pork, rempfer family farm quail egg
bourbon barrel matured maple syrup
red hot apple sauce, garlic root, coffee bbq

BLACK TIGER PRAWNS 16
roasted cauliflower, candied kumquat
black garlic, hazelnut

SONOMA VALLEY FARMS FOIE TORCHON 19
walnut nougatine, cherry jam, black truffle

CHEF'S CHEESE SELECTION 20
bbc bourbon barrel stout gastrique
blanton's walnut butter, grilled bread

The Oakroom is proud to offer a culinary experience consistent with our philosophy of emphasizing local and regional farmers. We source the highest quality of meats, fruits and vegetables with a focus on seasonal ingredients. It is our pleasure to offer an exquisite menu while promoting farmers who utilize sustainable and organic food and land management practices. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions



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Entrees

DIVER SCALLOPS 32

orange puree, leek, parsnip puree
alba beech mushroom

ROASTED LOBSTER TAIL 33

beluga lentils, baby turnips
braised fennel, lemon confit

SONOMA VALLEY DUCK BREAST 30

collard greens, braised pearl onions, farm egg

WAGYU SHORT RIB 29

sweet potato, rutabaga, winter radish
bacon, banyuls jus

TANGLEWOOD FARMS CHICKEN BREAST 28

truffle taggatelli, broccolini, tomato confit

PRIME CREEKSTONE BEEF TENDERLOIN 38

roasted fingerling potatoes, butternut squash
kale, saffron aioli, huckleberry gastrique

CREEKSTONE RIBEYE 40

brussels sprouts, spaghetti squash
heirloom carrots, star anise jus

VEGETABLE BOUNTY 26

root vegetables, black truffle

CHEF'S SEASONAL TASTING SOMMELIER PAIRING

THREE COURSE	60	THREE COURSE	25
FIVE COURSE	90	FIVE COURSE	45
SEVEN COURSE	110	SEVEN COURSE	65
TEN COURSE	150	TEN COURSE	85

We request that the entire table order the tasting menus.

Please notify your captain of any
special dietary requests.

