

# *Oak & Vine*

## *Valentine's Day*

### *Cocktails*

#### **Sunrise Mimosa**

*Muddled Strawberries, Orange Juice, Champagne 16*

#### **Yaz's Red & White Sangria**

*Seasonal Fruit 16*

#### **Red Velvet Martini**

*Vodka, Cacao, Strawberry Puree, Half & Half, Pink Sugar Rim 16*

#### **Cupid's Arrow**

*Raspberry Champagne Margarita. Tequila, Dry Curacao, Lime Juice, Raspberry Syrup, Prosecco Float, Salt Rim, Raspberries 16*

#### **Blackberry Bourbon Smash**

*Bulleit Bourbon, Blackberry Puree, Muddled Mint, Lemon Juice, Simple Syrup 20*

#### **Naked and Famous**

*Mezcal, Aperol, Chartrusse, Lime Juice 16*

#### **New York to Paris Sour**

*Hendricks, Bergamot, Demerara Syrup, Italicus, Fee Foam, Luxardo Cherry 18*

#### **Chocolate Espresso Martini**

*Titos, Mister Black, Fresh Espresso, Chocolate Ganache, Simple Syrup, Chocolate Covered Raspberry 18*

#### **Love Potion**

*Belvedere, Chambord, Fresh Lemon Juice, Pom Juice, Simple Syrup 20*

### *Brunch Bites*

#### **French Toast Bites**

*Mixed Berry Sauce, Vanilla Whipped Cream 17*

#### **Lobster Omelet**

*Asparagus, Spinach, Creme Fraiche, Home Fries, Toast 39*

#### **Banana Foster French Toast**

*Roasted Banana, Candied Pecans, Bourbon-Caramel Sauce, Vanilla Ice Cream 29*

#### **Be My Valentine Waffle**

*Red Velvet Waffle, Marshmallows, Strawberry Compote, Mascarpone Cream 29*

# Three Course Prix Fixe

75pp

## First Course

### Lobster Bisque

*Lemon creme fraiche*

### Roasted Rainbow Carrots & Cauliflower

*Fresh Ricotta, Jam, Sourdough Toast*

### Crispy Calamari & Shoshitos

*Thai Sweet Chili Sauce*

### Pomegranate Salad

*Baby Arugula, Pomegranate Seeds, Goat Cheese,  
Toasted Slivered Almonds, Watermelon  
Radish, Pomegranate Dressing*

### Shrimp Cocktail

*Jumbo Shrimp, Bloody Mary Cocktail Sauce*

### Caesar Salad

*Romaine, Croutons, Parmesan, Caesar Dressing*

### Heirloom Beet & Goat Cheese Salad

*Baby Arugula, Mesclun, Oranges, Strawberries,  
Candied Almonds, Citrus Vinaigrette*

### Tuna Tartare

*Avocado, Ginger, Yuzu Sesame Dressing*

### Crab Cake

*Tartar Sauce, Lemon*

## Second Course

### Tomahawk Pork Chop

*Braised Red Wine Cabbage, Brussels Sprout  
and Apple Hash, Cider Cream Sauce*

### Bone-In Short Rib

*Braised in Red Wine, Mashed Potatoes, Asparagus*

### Stuffed Chicken Breast

*Prosciutto, Sun-Dried Tomato, Spinach, Mozzarella  
Cheese, Served with House Made  
Spaghetti in Cream Sauce*

### Petite Filet Mignon

*Red Wine Reduction, Roasted Potatoes, Asparagus*

### Filet Mignon Diane

*Creamy Mushroom-Cognac Demi Sauce, Baby  
Red Potatoes, Creamed Spinach*

### Lamb Chops

*Black Garlic Mash, Roasted Cipollini  
Onions, Green Beans*

### Pan Roasted Diver Scallops

*Cauliflower Steak, Golden Raisins, Capers,  
Brown Butter Lemon Sauce*

### Grilled Shrimp

*Garlic Butter Sauce, Red Bliss Potatoes, Asparagus*

### Ribeye Steak

*Au Poivre, Baby Red Potatoes, Market Vegetables*

### Lobster Risotto

*Creamy Black Truffle Risotto with Butter Poached  
Lobster & Crispy Prosciutto*

### Salmon Provencal

*Roasted Ratatouille Vegetables and Red Pepper  
Tapenade*

### Zucchini Linguine

*Hand Cut Zucchini Linguine, Market Vegetables,  
Mushrooms, Basil Pesto, Garlic, EVOO*

## Third Course

### Fruit Plate with Chocolate Fondue

*Seasonal Fruit, Milk Chocolate Fondue*

### Strawberry Shortcake

*Vanilla Shortbread Cookies, Strawberries,  
Whipped Cream*

### Red Velvet

*Red Velvet Cake, Cream Cheese Frosting*

### Chocolate Mousse Cake

*Chocolate Cake, Chocolate Mousse*

### Heart Shaped Tartufo

*Vanilla Ice Cream, White Chocolate, Red Drizzle*

### Ice Cream

*Vanilla, Chocolate or Strawberry*

*Please understand that we will be unable to modify any items above, thank you.*