



SNACKS

COMMUNITY BISCUITS

7

Two buttermilk biscuits served with whipped brown butter

Every time this item is ordered, a contribution will be made to the OCH Foundation



OCH FOUNDATION
FONDATION LCO

CHEESE & CHARCUTERIE

28

Daily selection of meats, cheeses & seasonal spreads

SMALL

GRILLED MACKEREL

24

Salsify purée, compressed salsify, sea beans, anchovy & caper vinaigrette

MESCLUN GREENS

17

Radish, shallots, chives, chèvre, spiced sunflower seeds, honey vinaigrette

ROASTED BRUSSELS SPROUTS

21

Ajo blanco, almond chili crisp, potato crumble, marinated onion

CRISPY PERCH

22

Navy beans, bacon, frisée, almond & caper butter

STEAK TARTARE

24

Dijon, brandy, pecorino, chives, chips

MUSHROOM GNUDI

22

Pecorino, royal trumpets, pistachio pistou

ROASTED SWEET POTATO SOUP

14

Harissa crema, cilantro oil, spiced walnuts

LARGE

BEEF STRIPLOIN

62

Broccolini, potato pavé, parsnip purée, mornay, sauce financière

CHARCOAL GRILLED

CAULIFLOWER

32

Roasted cauliflower & tahini purée, miso marinated dolma stuffed with charred shallot tabbouleh, cilantro oil, dukkah, leeks

ROASTED DUCK MAGRET

56

Shimeji mushrooms, roasted beets, sugar snap peas, rye, beet purée, salsa verde

SMOKED CHINOOK SALMON

49

Charred zucchini, potato gnocchi, swiss chard, zucchini purée, pistachio vinaigrette

ROASTED CORNISH HEN

44

Brussels sprouts, shiitake mushrooms, hominy grits, hen jus

TASTING MENU

5-COURSE TASTING MENU

Plant based or omnivore, served blind, suggested for the entire table (up to groups of 8 guests)

135 per person / optional wine pairings for 65 per person