

**WELCOME TO THE OAR HOUSE
RESTAURANT WEEK SPRING 2017**

APPETIZERS

SEARED AHI TUNA

CHARRED SCALLION LIME AIOLI - PICKLED FENNEL - ORANGE SLAW

LOADED BAKED POTATO SOUP

BACON - CHEDDAR - CHIVE CRÈME FRAICHE - SCALLIONS

TUSCAN WHITE BEAN SALAD

DUCK CONFIT - ANCHO VINAIGRETTE

CRAB STUFFED PORTABELLO

SPICY RED PEPPER AIOLI

ENTRÉE

GNOCCHI

BRAISED BEEF - OVEN CURED TOMATOES - BROCCOLINI - SHAVED PECORINO

SHRIMP AND ANDOUILLE MAC AND CHEESE

FRIED OKRA

VEGETABLE "LASAGNA"

ZUCCHINI AND SUMMER SQUASH "NOODLES" - RED PEPPER FENNEL TOMATO SAUCE - RICOTTA - MOZZARELLA - SERVED WITH SIMPLE SALAD AND GARLIC CHEESE TOAST

CRISPY STATLER CHICKEN BREAST

BLACKBERRY GASTRIQUE - WILD RICE - SPICY BABY BOK CHOY

DESSERTS

DARK CHOCOLATE RASPBERRY DECADENCE

CHOCOLATE CAKE - CHOCOLATE MARQUISE - RASPBERRY SAUCE - RASPBERRY GELEE - CHOCOLATE MERINGUE

COCONUT MANGO CHEESECAKE

MANGO MARSCAPONE CHEESECAKE - TOASTED COCONUT CRUST - MANGO PUREE - COCONUT TUILLE