



# OAK & REED

## *Restaurant Week Lunch Menu*

### APPETIZERS

**Early Spring Salad** Artisan Greens, Strawberry, Radish & Pomegranate Vinaigrette (V/GF)

**Salt Cod Croquettes** Romesco & Parsley

**Cream of Asparagus Soup** Lemon-Chive Crema (V/GF)

### ENTRÉES

**Char Siu Pork Belly “Burnt Ends”**

Rice, Bean Sprouts, Toasted Garlic & Chili Crisp

**Chicken Milanese** Arugula, Mozzarella,  
Roasted Red Pepper & Balsamic Reduction

**Asparagus Risotto** English Peas & Pecorino Romano (V/GF)

### DESSERT

**Chocolate Chip Cookies** (V)

**“2 Queens” Coffee Crème Brûlée** (V/GF)

**Strawberry-Rhubarb Cheesecake** Crème Chantilly (V)

**\$29.95 Prix Fixe Lunch Menu**

Price Does Not Include Beverage, Tax or Gratuity.  
Menu is Priced Per Person and Cannot be Shared.





# OAK & REED

## *Restaurant Week Dinner Menu*

### APPETIZERS

**Spicy Pork Noodles** Szechuan Chili & Basil

**Salt Cod Croquettes** Romesco & Parsley

**Cream of Asparagus Soup** Lemon-Chive Crema (V/GF)

### ENTRÉES

**Char Siu Pork Belly “Burnt Ends”**

Rice, Bean Sprouts, Toasted Garlic & Chili Crisp

**Gaucha Fired Flat Iron**

Grilled Potatoes, Chimichurri & Salsa Criolla (GF)

**Wild Mushroom Vol-au-Vent**

Cream, English Peas & Truffled Taleggio (V)

**Pan Roasted Loup-de-Mer**

Spinach Orzo, Caper Butter & Grilled Lemon

### DESSERT

**Chocolate Chip Cookies** (V)

**“2 Queens” Coffee Crème Brûlée** (V/GF)

**Strawberry-Rhubarb Cheesecake** Crème Chantilly (V)

\$44.95 Prix Fixe Dinner Menu

Price Does Not Include Beverage, Tax or Gratuity  
Menu is Priced Per Person and Cannot be Shared.

