

OAK + CRU

SOCIAL KITCHEN  
& WINE BAR

## Christmas Dinner Menu

MONDAY, DECEMBER 25, 2017

### FIRST COURSE

*Choice of...*

#### BUTTERNUT SQUASH SOUP

BROWN SUGAR CARAMEL, CHIVE CRÈME FRAICHE, CANDIED WALNUT DUST  
SUGGESTED WINE PAIRING: MISSION HILL RESERVE VIOGNIER

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#### WINTER GREENS

MIXED GREENS, TOMATOES, RADISHES, O+C COMPRESSED APPLES GREEN  
PUMPKIN SEEDS, O+C CHERRY DRESSING  
SUGGESTED WINE PAIRING: SANDHILL CAB MERLOT

### SECOND COURSE

*Choice of...*

#### THYME ROASTED TURKEY BREAST

SAGE TURKEY LEG PRESS, CORNBREAD STUFFING, WHIPPED POTATO  
FIRE DECK SPROUTS & CARROTS, CRANBERRY TURKEY GRAVY  
SUGGESTED WINE PAIRING: INTERSECTION MILEPOST RED, MERLOT

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#### FROM SEA TO FORK

OLD GRANDAD BOURBON GLAZED SALMON, FIRE DECK CORN & BLACK BEAN  
SALAD, FINGERLINGS, FARM VEG, CRÈME FRAICHE  
SUGGESTED WINE PAIRING: SPIERHEAD PINOT NOIR

### THIRD COURSE

*Choice of...*

#### CHOCOLATE GINGERBREAD CAKE

FRANGIPANE PINEAPPLE FILLING  
CHOCOLATE SAUCE  
SUGGESTED WINE PAIRING: SANDHILL CAB MERLOT

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#### EGGNOG CHEESECAKE

CHOCOLATE SAUCE & CINNAMON CHANTILLY  
SUGGESTED WINE PAIRING: BENCH 1775 CAB FRANC MALBEC



3 Course Dinner Menu \$59/ person  
\$35/13 and under