

FINE DINING AT

OH RESTAURANT
& BAR

Menu

STARTER

Beet & apple, dragon fruit vinaigrette, goat cheese, microgreens, candied pistachios, microgreen oil 15

Fried acorn squash, pecans, brie espuma, balsamic glaze, honey, herb oil, microgreens 17

MAIN

Prawn, polenta, corn vin blanc, sorghum pop corn, squid ink, herb oil, heirloom tomatoes, microgreens 44

Elk rack, demi glace, potato puree, nutmeg, caramelized onion tuile 55

Lions mane mushroom, herb sauce, peanut medley, pumpkin bushi, Mushroom foam 42

Ribeye, 12 oz cut with au poivre, North Carolina raised beef - USDA prime MKT

DESSERT

Honeycomb butternut squash ice cream, coconut espuma, meringue dusted beet & pumpkin, tuile 15

Poached pear tart, almond frangipane, cranberry, pecan praline mousse, white chocolate, creme anglaise with nutmeg, orange & amaretto 18