

FINE DINING AT
OH RESTAURANT
& BAR

Menu

STARTER

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

Butternut squash bisque, fried acorn squash, creme fraiche,
pickled carrot & pumpkin seeds, sour dough, cranberry,
balsamic, herb oil, microgreens, bell pepper foam, **13**

MAIN

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

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

Lions mane mushroom, pumpkin bushi miso glaze,
herb sauce, peanut medley, couscous **42**

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

DESSERT

Honeycomb butternut squash ice cream,
mascarpone chocolate molasses espuma,
meringue dusted beet & pumpkin, black cocoa tuile **15**

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

Key lime tart, caramel, black lime, lemon basil, tulie, meringue,
creme anglaise with nutmeg, orange & amaretto, almond **14**