

## SHAREABLES

### CHARCUTERIE \$24

SEASONAL SELECTION OF 2 CHEESES, 2 MEATS, FRUITS, NUTS, OLIVES, JAM & BREAD

### BRAISED SHORT RIB FLATBREAD served w/ OASES Hot Honey \$22

ORGANIC BEEF SHORT RIB SAUCE, PICKLED ONION YOGURT, ROASTED BELL PEPPER & SEASONAL CRESS

### ASPARAGUS MARINARA FLATBREAD served w/ OASES Hot Honey \$20 (V), (VE\*)

GRILLED ASPARAGUS, MAITAKE MUSHROOM, PICKLED ONION & LE BASQUE CHEESE



### VEGETABLES

### BURRATA SALAD \$16 (V), (VE\*)

BURRATA HEIRLOOM TOMATOES, CITRUS SEGMENTS & POMEGRANATE GLAZE

### FARMER'S MARKET SALAD \$18 (V), (VE\*)

MESCLUN, SEASONAL FRUITS, CITRUS SEGMENTS, ZA'ATAR VINAIGRETTE, NUTS, PARMIGIANO REGGIANO DOP

### EMERALD CAESAR SALAD \$16 (V), (VE\*)

LITTLE GEM, PARMESAN CHEESE, CROUTONS, PINE NUTS, TOMATO, CUCUMBER

### WATERMELON SALAD \$14 (V)

FETA CHEESE, CANDIED PECANS, HONEY SESAME, MINT & BASIL OIL

### ROASTED BABY CARROTS & BEETS SALAD \$18 (V), (VE\*)

SMOKED LABNEH, SHAVED HORSERADISH, TOASTED SESAME SEEDS & CHERVIL

### CRISPY BRUSSELS SPROUTS 18 (VE\*)

CARAMELIZED ONION, HONEY VINEGAR, SEASONAL HERBS

### ASPARAGUS \$21

GRILLED ASPARAGUS, TARRAGON BEURRE BLANC, PASLEY OIL & SMOKED SALMON ROE

### CHARRED BROCCOLINI 20 (V)

CANDIED PECANS YOGURT, LEMON PEPPER SAUCE, PARMIGIANO & MINT

### SEAFOOD



### OYSTER MIGNONETTE (1/2 DOZEN) \$18

EAST COAST OYSTER, RED WINE CILANTRO MIGNONETTE, SLICED LIME & LEMON

### SHRIMP COCKTAIL \$18

5PC POACHED SHRIMP, GARLIC AIOLI & COCKTAIL SAUCE

### GOLDEN CALAMARI \$20

YUZU JALAPENO AIOLI, MAITAKE MUSHROOM, CILANTRO & CAYENNE PEPPER

### TUNA TARTARE \$24

BOTTARGA, TOASTED GRAINS & SEEDS, CHIVES, AVOCADO & GHEE GRILLED SOURDOUGH

### CAVIAR SERVICE : PAIRED w/ CRÈME FRAÎCHE - \$MP

SEASONAL STURGEON COLLECTION

## MAINS

### GRILLED CAULIFLOWER \$28 (V), (VE\*)

ROASTED GARLIC HUMMUS, MINT PESTO, SUNFLOWER ROMESCO, CAYENNE, PARMESAN LEMON FOAM & CRISPY CHICKPEA

### MUSHROOM RAGU BOLOGNESE \$26 (V), (VE\*)

BUCATINI, SEASONAL MUSHROOM, SUNDRIED TOMATOES, LE BASQUE CHEESE & BASIL

### SEARED BLACK BASS \$36

ASPARAGUS CREAM SAUCE WITH GRILLED ASPARAGUS, SEASONAL TOMATOES

### FAROE ISLAND CORIANDER SEARED SALMON \$39

TOMATO CREME SAUCE, PARSLEY OIL & BRAISED MAITAKE MUSHROOMS

### CHICKEN L'ORANGE \$34

PAN-SEARED CHICKEN BREAST, JUS L'ORANGE, GRILLED BROCCOLINI,  
DILL & WINE SOAKED GOLDEN RAISINS

### VEGAN BURGER \$24 (VE)

MUSHROOM, LENTIL, CHICKPEA PATTY, CRISPY ONION RINGS, CARAMELIZED ONION & PICKLED CUCUMBER AIOLI

### OASES BURGER \$28

8oz BRISKET BLEND, BRIOCHE BUN, WHITE CHEDDAR, PIMENTO AIOLI, CARAMELIZED ONION & SEASONED FRIES

### SMOKED BRAISED SHORT RIB \$46

MUSHROOM PEPPERCORN SAUCE, CARAMELIZED CAULIFLOWER PUREE & GRILLED ENDIVE

## SIDES \$12

### GRILLED ASPARAGUS (V), (VE\*)

### TRUFFLE HERB FRIES w/ SHAVED PARMIGIANO (V), (VE\*)

## OASES *Specialties*

**MOMOs** are wheat dumplings rooted in the rich culinary heritage of the Himalayan region - a cherished symbol of warmth, connection, and comfort. At Oases, our momos are mindfully handcrafted by Amala (Mother) Pema-la, lovingly infused with care, intention, and joyful energy, offering a taste that is both nourishing and soulful.

**OASES MOMOs** - served with Ayurvedic Chilli Oil

**ROASTED MUSHROOM** - STEAMED / CRISPY \$14

**ORGANIC CHICKEN** - STEAMED / CRISPY \$14

**SHRIMP** - STEAMED / CRISPY \$16



## DESSERT MENU

**SOUFFLE** \$16 (GF)

CHOCOLATE SAUCE, SESAME TUILE

**PANNA COTTA** \$14 (GF)

GRAPEFRUIT GRANITE, COMPRESSED MELON

**MATCHA AFFOGATO** \$12 (GF)

VANILLA GELATO, ESPRESSO COMPOTE

**DAILY SELECTION OF SORBET** \$12

**FIG & RASPBERRY MOUSSE** \$12 (VE & GF)

BRULEE FIG, RAW COCOA, FREEZE DRIED RASBERRIES