



OSTRA

Restaurant Week Brunch
Available Saturday & Sunday 10am-2pm

STARTER

Choice of...

“AVOCADO TOAST”

Poached Egg, Avocado Mousse, Radish
Pickled Shallots, Smoked Caviar

FRIED CHICKEN BISCUIT

Buttermilk Biscuit, Fried Chicken Thigh
Ancho Honey, Pickles & Fried Egg

ENTRÉE

Choice of...

HOT SMOKED TROUT

Hardboiled Egg, Peppadew Relish, Lime Crème Fraîche
Bagel Chips, Winter Frisée Salad with Citrus Vinaigrette

SMOKED BRISKET QUICHE

Jack Cheese, Caramelized Onions
Arugula Salad with Warm Bacon Dressing

\$25 Per Person Plus Tax & Gratuity

OSTRA MIMOSA FLIGHT

Featuring Schrammsberg Sparkling- \$15
Pineapple, Orange, Strawberry, Lemon, Grapefruit, Lime

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness*



OSTRA

Restaurant Week Dinner

STARTER

Choice of...

CRAB & LOBSTER BISQUE

Buttered Crab, Tarragon, Crème Fraîche

OSTRA ROCKEFELLER

Smoked Corn, Kale, Sausage, Parmesan

Wine Pairing: Chandon Brut, Sparkling, California

ENTRÉE

Choice of...

APPLEWOOD ROASTED SALMON

Sweet Corn Purée, Smoked Bacon Succotash, Greens

SEAFOOD PAPPARDELLE

Lobster, Crab, Shrimp, Arugula, Tomatoes

Creamy Lobster Sauce

Wine Pairing: 99 West Pinot Noir, Willamette Valley, Oregon

DESSERT

Choice of...

GOAT CHEESECAKE

Berry Compote, Nutella Popcorn

CHOCOLATE MOUSSE CAKE

Berry Compote, Chocolate Sauce

Wine Pairing: Taylor Fladgate 10 year Tawny Port

\$45 Per Person Plus Tax & Gratuity

Add Wine Pairing for an Additional \$25 per person

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