



OSTRA

## Restaurant Week Lunch

### STARTER

*Choice of...*

#### SEAFOOD GUMBO

Shrimp, Crab, Chorizo, Peppers, Rice

*Pairing: Joel Gott, Sauvignon Blanc, Monterrey, 2016*

#### KALE SALAD

Dried Cherries, Apricots, Feta, Walnuts, Almond Vinaigrette

*Pairing: Hahn, Pinot Noir, "Nicky Hahn"*

*Central Coast, 2015*

### ENTRÉE

*Choice of...*

#### CUMIN SEARED SALMON

Black bean & Kale Hash, Sweet Corn, Chili Aioli

*Pairing: Kendall-Jackson, Chardonnay*

*"Vintner's Reserve", 2015*

#### STREET-STYLE GRILLED FISH TACOS

House Pickled Escabeche

*Pairing: Beronia, Rose, Rioja Alta, Spain, 2017*

### DESSERT

#### CHOCOLATE MOUSSE CAKE

Berry Compote

*Pairing: Warre's "Otima" 10 Year Tawny Port*

*Portugal NV*

\$15 per person plus tax & gratuity

Add suggested pairings \$20 per person ++



## Restaurant Week Dinner

### STARTER

*Choice of...*

#### SEAFOOD GUMBO

Shrimp, Crab, Chorizo, Peppers, Rice

*Pairing: Joel Gott, Sauvignon Blanc, Monterrey, 2016*

#### KALE SALAD

Dried Cherries, Apricots, Feta, Walnuts, Almond Vinaigrette

*Pairing: Hahn, Pinot Noir, "Nicky Hahn"*

*Central Coast, 2015*

### ENTRÉE

*Choice of...*

#### GRILLED MAHI MAHI

Fennel Purée, Grilled Artichoke, Sun-Dried Tomato, Quinoa

Kalamata Olive Butter

*Pairing: Van Duzer Estate, Pinot Gris*

*Willamette Valley, 2015*

#### SLOW ROASTED CHICKEN BREAST

Pulled Dark Meat, Roasted Root Vegetables

Sangria Red Wine Jus

*Pairing: Yalumba Patchwork, Shiraz, Barossa*

*Australia 2013*

### DESSERT

#### CHOCOLATE MOUSSE CAKE

Berry Compote

*Pairing: Warre's "Otima" 10 Year Tawny Port*

*Portugal NV*

\$35 per person plus tax & gratuity

Add suggested pairings \$30 per person ++