



# THE OASIS

# New Year's Eve

## Starters and Appetizers

- New Orleans Seafood Chowder *Bowl* 10 *Cup* 7  
Classic New Years Eve Caesar Salad 12  
Greens & Poached Pear Salad 10  
Butternut Squash Soup with Creme Fraiche & Asparagus Coulis 9  
Oysters *dozen* 32 *half dozen* 17  
Panko Brie Bites 14  
Naw'lins Crab Cakes 15  
Louisiana Braised Short Rib 14  
Voodoo Coconut Shrimp Wontons 15  
Cajun Spiced Flank Steak Crostini 12  
Mussels New Orleans 15  
"Oasis Most Popular" Trio Plate 17  
brie bites, crab cake and coconut shrimp

## Main Event

- 6oz Smoked Bacon Wrapped Beef Tenderloin 31  
with a mushroom crawfish sauce, heirloom cauliflower and potato gratin
- Raspberry Glazed Free Range Organic Chicken 26  
with a bourbon pecan brown butter sauce, creole sausage rice  
and a bacon wrapped roasted root vegetable bundle
- Oven Roasted Sweet Potato Wrapped Halibut 31  
with a creamed leek peppercorn sauce, preserved lemon  
& oven roasted tomato on puff pastry
- New Orleans Supper 28  
a medley of fish and shellfish in a tomato fennel & bourbon sauce  
with sweet potato and cornbread
- Vegetarian Plate 24  
butternut squash agnolotti, heirloom cauliflower, potato gratin,  
and a roasted root vegetable bundle on puff pastry

## Dessert 12

- "Gelato Fresco" Ice Cream Crepe  
"La Rocca" Chocolate Truffle Cake  
"Oasis Most Popular" Dessert Trio  
Small Portions of Sticky Toffee Pudding,  
Peanut Butter Cup & Sweet Potato Pecan Pie

TAXES AND GRATUITY NOT INCLUDED