

Oyster Point Hotel

Pearl Restaurant

Cakebread

Wine Dinner Menu

International “cut to order” Cheese Bar

Baked Raspberry Brie, Three Cheese Vegetable Boule, Fig Jam Crisps. Truffled Goat, Spanish Manchego, Port Wine Derby, Mustard Seed and Ale Cheddar, Mango Ginger Stilton, Cranberry Wensleydale, Chipotle Gouda , Danish Bleu.

Asian Spring Roll Table

Hoisin BBQ Duck

Teriyaki Chicken

Szechuan Shrimp

Pasta

*Eggplant Ravioli with Tomato Concasse, Calabrian Chile, Grilled Zucchini,
Malfalde Pasta Ribbons with Lobster Sauce Featuring Cakebread Sauvignon Blanc,
Asiago Garlic Baguette w/Tomato & Olive.*

Carving Boards

*Whole Roasted Sea Salt and Peppercorn Crusted Beef Tenderloin Laced
with Cakebread Cabernet Sauvignon Demi Glace*

*Boneless Loin of Pork Stuffed with Serrano Ham, Manchego Cheese and Roast Poblano Peppers,
Drizzled with Cakebread Pinot Noir Reduction with Dried Cherries*

Seared Side of Faroe Island Salmon Cakebread Chardonnay Lemon Butter

Complemented with

*Truffle Pecorino Scalloped Potato
Fresh Winter Blend of Vegetables
Greek Salad, Warm Rolls w/ Roast Garlic Honey Butter*

Oyster Point Dessert Bar

*Made To Order Cakebread Cabernet and Pear Crème Brulee
Sticky Toffee Pudding with Ginger Spiced Whiskey
Toffee Sauce, and Housemade Ice Cream*