

# The Bistro

O X N A R D C O L L E G E

NOVEMBER 30, 2023

## PREFIX MENU: \$32

### FIG AND BACON JAM CROSTINI

Toasted baguette with creamy goat cheese, bacon jam, fig, and a tawny port reduction

### MUSHROOM CROQUETTE

Golden brown and crispy croquettes filled with flavorful bechamel, morel mushrooms, garlic, parsley, and onion with a blue cheese aioli

### OYSTERS ROCKEFELLAR

Oysters on the half shell flavored with garlic, parsley, spinach, bacon, and parmesan cheese topped with buttery breadcrumbs

### SPANISH CHEESE BOARD

Manchego cheese, goat cheese, Spanish olives, almonds, red grapes, citrus segments, berries, dates, marinated peppers

### FRIED CALAMARI WITH CILANTRO AIOLI

Fried calamari with tabasco and honey drizzle and cilantro aioli dipping sauce

### BALSAMIC ROASTED GRAPES

Crostini with balsamic roasted grapes, brie, toasted pecans, drizzle of balsamic glaze

### FRUIT TART

*Happy Holidays!*

*See you in Spring*