

**park**  
RESTAURANT & BAR

**Dine Out Boston 2019**

**APPETIZER**

**Strawberry & Feta Salad**

Kumquats, Blood Orange, Jicama, Balsamic Vinaigrette  
*Sauvignon Blanc, Frenzy, Marlborough, New Zealand*

**Frutti Di Mare**

Bucatini, Shrimp, Mussels, Calamari, Soft Herbs  
*Albarino, Fillaboa, Riaz Baixas, Spain*

**ENTRÉE**

**Pan-Roasted Acadian Redfish**

Fregola, Cucumber, Romesco Sauce.  
*Vinho Verde Broadbent, Portugal*

**Cajun Flat Iron**

Grilled Artichokes, Asparagus, Mashed Potatoes  
*Cabernet Sauvignon, Silver Palm, Santa Rosa, CA*

**DESSERT**

**Chocolate Mousse**

Espresso, Whipped Cream, Sea Salt  
*Sangiovese, Ali, Tuscany, Italy*

**French Macaroons**

Banana, Raspberry, Almond  
*Riesling, Dr. L, Mosel, Germany*

**\$28 Per Person**  
**\$24 Optional Wine Pairing**  
**Executive Chef Aaron Lambert**