

park
RESTAURANT & BAR

Menu B

\$55 Per Guest

FIRST COURSE

PEI Mussels

Thai, Szechuan, Bell Peppers, White Wine, Butter, Fried Garlic

Roasted Beets

Watercress, Walnuts, Shallots, Crème Fraîche, Dijon

Vegetable Bisque

Fines Herbes, Olive Oil

SECOND COURSE

Grilled Rib Eye

Pomme Aligote, Spicy Broccolini, Herb-Shallot Butter

Plancha-Roasted Salmon

Roasted Brussels Sprouts, Parsnip Puree, Piperade

Roasted Chicken

Asparagus, Mashed Potatoes, Herb Jus

Double-Cut Pork Chop

Potato Puree, Roasted Apples, Cider Demi Glace

DESSERT

Apple-Brandy Bread Pudding

Apple-Raisin Chutney, Caramel, Vanilla Bean Ice Cream

Chocolate Mousse

Espresso, Whipped Cream, Sea Salt

Menu is Subject to Seasonal Adjustments