

park
RESTAURANT & BAR

Dine Out Boston 2019

APPETIZER

Kataifi-Wrapped Shrimp

Applewood-Smoked Ratatouille, Baby Mâche
Pinot Bianco, Terlano, Alto Adige

Bruschetta Toast

Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic
Albarino, Fillaboa, Riaz Baixas, Spain

ENTRÉE

Pan-Seared Scallops

Grilled Asparagus, Roasted Red Pepper Polenta, Maltese Orange
Chardonnay (Oaked), Carpe Diem, Anderson Valley, CA

Grilled Strip Steak

Sweet Potato Hash, Braised Greens, Bacon, Red Wine Demi
Cabernet Sauvignon, Buehler, Napa Valley, CA

DESSERT

Chocolate Cheesecake

Macerated Strawberries, Pink Chantilly
Noval 10 Yr, Tawny, Porto

Creamsicle Panna Cotta

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

\$33 Per Person
Executive Chef Aaron Lambert