

park
RESTAURANT & BAR

FIRST COURSE

PEI Mussels

Szechuan Peppercorns, Bell Peppers, White Wine, Fried Garlic

Strawberry & Feta Salad

Mesclun, Orange, Jicama, Honey-Balsamic Vinaigrette

Vegetable Bisque

Fines Herbes, Olive Oil

SECOND COURSE

Grilled Rib Eye

Pomme Aligote, Asparagus, Herb-Shallot Butter

Pan-Seared Salmon

Summer Succotash, Chive Potato Rosti, Harissa Sauce

Roasted Chicken

Asparagus, Mashed Potatoes, Herb Jus

Cast Iron Pork Tenderloin

Prosciutto-Wrapped, Horseradish Potato,
Asparagus, Chorizo Cream Sauce

DESSERT

Apple-Brandy Bread Pudding

Apple-Raisin Chutney, Caramel, Vanilla Bean Ice Cream

Chocolate Mousse

Espresso, Whipped Cream, Sea Salt

\$55 Per Guest

Subject to Seasonal Adjustments